

THE SAVOY

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Trio of Carrigaholt Seafood

Cold Smoked Trout, Whiskey Cured Salmon & West Cork Crab remoulade

Seared Donegal Bay Scallops

Salsify & white bean puree, chorizo & apple salsa, crispy anchovies

Saint Tola Goats Cheese & Toasted Walnut Tartlet

Roasted red pepper coulis, pink grapefruit & Chilli dressed rocket

Savoy Ceaser Salad Cardini

Baby gem, Parmigiano, brioche croutons & creamy Ceaser dressing

Organic Duck liver Parfait

Organic Leave, Orange & pine nuts, toasted brioche & classic Cumberland sauce

Jerusalem artichoke Soup

Chervil & smoked Paprika & white truffle goats curd

Roast Rack of Connemara Black Face Lamb

Kalamatra olive, dried tomato & rosemary Kugelis, marsh asparagus, red current & Madeira wine reduction

Grilled Corn Fed Chicken Supreme

Saffron Braised Potato fondant, buttered spinach, mixed peppercorn cream

Pumpkin Gnocchi

Braised Cauliflower, Cashel Blue, leeks & dill cream

Skeaghanore Duck Breast

Clare Mountain Thyme & Honey Based pear & Parsnip puree, seasoned pok choi & black cherry jus

Pan Roasted Monkfish

Chorizo whipped cream potato, Courgette Peperonata, vermouth nage

Chateaubriand for 2 Persons (€10 supplement Per Person)

Roast Prime of fillet of beef Carved to your table with fresh market potatoes & vegetables, peppercorn cream, béarnaise sauce and traditional grill garnish

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Desserts

Belgium Chocolate Fondant

Twice baked with our own coconut gelato

Salt Roast Peanut Cheesecake

Caramel sauce

Creme Brulee

With black pepper shortcake biscuits

Selection of Savoy Gelato

Our famous selection of flavors

Cheese Board

Four Course €39.00

All our meat, fish and poultry is locally sourced on the Island of Ireland.

Please advise a member of our staff if you have any dietary requirements and we would be happy to cater for you.