

THE  
**SAVOY**  
LIMERICK

THREE COURSE TABLE D'HOTE €35

APPETIZERS

**Bluebell Falls Goats Cheese Fritter**

Spiced beetroot puree, candied walnuts & curly endive, raspberry dressing

**Confit Duck Spring Rolls**

Dark soy, lemon, chilli & coriander syrup

**Classic Caesar Salad**

Baby gem, bacon, croutons, aged parmesan, Caesar dressing

**Seared Atlantic Scallops**

Smoked cauliflower purée, Athea black pudding, podded peas, ruby port jus

**Organic Duck Liver Pate**

Toasted brioche bread, sweet Cumberland sauce

**Cream Of wild Mushroom Soup**

Chive crème fraiche, treacle soda bread

MAIN COURSES

**New York Strip Sirloin (10oz / 283g) (8 supplement)**

Accompanied by tempura onion ring, Portobello mushroom, confit tomato & garlic potatoes, port wine jus or garlic butter

**Seared Salmon & Dublin Bay Prawns**

Podded peas, butternut squash & saffron risotto

**Oven-roasted O'Connor Farms Pork Fillet**

Peppered Pork Medallions, champ, stem broccoli, tempura onion ring, pork jus with cracked pepper

**Free Range Chicken Supreme**

Stuffed with sundried tomato, spinach, mozzarella, fondant potato, green beans, wild mushroom cream

**Pan-roasted North Atlantic Cod**

Fennel & fava bean puree, artichokes, stem broccoli, mornay sauce

**Roast Shallot & Pea Ravioli**

Confit tomato salsa & avocado oil

DESSERTS

**Crème Brûlée**

Sable shortcake biscuit

**Roast Peanut & Caramel Cheesecake**

Praline gelato

**Sticky Toffee Pudding**

Butterscotch sauce, vanilla ice cream

**Selection of Gelato Ice Cream or Sorbet**

Please ask your server for today's flavours

**Cashel Blue, Cahill's Vintage Cheddar, Cooleeny Brie**

Water biscuits, grapes & chutney

TEA/COFFEE

Pot Of Irish Breakfast Tea 4 | Darjeeling 4 | Organic Green Tea 4

Forest Fruit 4 | English Breakfast 4 | Earl Grey Green / Classic 4

*Caffeine Free*

Rose Hip 4 | Linden 4 | Natural Mint 4

Golden Chamomile 4 | Rooibos 4

Americano 4 | Macchiato 4 | Espresso 4 | Double Espresso 4

Cappuccino 4 | Flat White 4 | Latte 4 | Hot Chocolate 4

*All our Coffees can be made using Soya Milk | Almond Milk | Coconut Milk*

PORTS

Sandemans Fine Ruby Port	70ml – 7.50
Grahams Fine White Port	70ml – 7.50
Grahams Fine Ruby Port	70ml – 7.50
Grahams 10 year old Tawny Port	70ml – 8.50
Grahams 2000 Vintage Port	70ml – 12.50

AFTER DINNER COCKTAILS

<b>Espresso Martini</b>	11.50
Vanilla Vodka, Tia Maria, Double espresso	
<b>Grasshopper</b>	11.50
Creme de Menthe, Crème de Cacao, fresh cream	

At The Savoy Hotel, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality meat and fish is handselected by our team of chefs from Irish farms and harbours. For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

ALLERGENS

Some of our menu items contain allergens, and some may contain nuts. If you have any dietary requirements, or require further information on our ingredients, please ask a member of our customer service team.