

THE
SAVOY
★ ★ ★ ★ ★

LUXURY IN LIMERICK

Sample Dinner Menu

Baked Bluebell Falls Goats Cheese Tart

Ballingarry Organic Salad Leaves & Roast Pears

Crab & Cucumber Salad

Cured Watermelon with Summer Herbs

Lightly Spiced Butternut Squash Soup

Homemade Pumpkin Seed Soda Bread

Ballycotton Smoked Salmon & Lobster

Served with Marinated Beetroots

Confit Duck & Ginger Spring Roll

Pickled Vegetable Salad with Red Pepper Salsa

Cod Loin Croquette

Broad Beans & Lemon Aioli

Lemon & Lime Sorbet

Guinness Braised Lamb Shank

Parsley Mashed Potato with Sautéed Leeks and Asparagus

Pan-Fried Seabass Fillet

Herb Risotto, Tender Stem Broccoli with a Lemon Buerre Blanc

Serrano Ham wrapped Chicken Supreme

Ratatouille, Steamed Spinach and Balsamic Jus

Pan Roasted Salmon,

Saffron Mashed Potato, Grilled Courgette & Scallion with Tarragon Veloute

Spinach & Goats Cheese Tortellini

Sun Dried Tomato & Rocket with White Wine Sauce

10oz Sirloin Steak

White Onion Marmalade, Wild Mushroom Ragout & Madeira Jus

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.

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Desserts

Chocolate Tasting Plate

Belgian Mousse, Coconut Cake & Chocolate Gelato

Baked Vanilla Custard Tart

with warm Berry Compote

70% Chocolate Bavaois

with Vanilla Ice Cream

New Season Strawberry Tart

Strawberry Sorbet

Homemade Ice Cream Selection

Selection of Irish Farmhouse Cheeses

Served with Artisan Crackers & Crisp Breads

Selection of Herbal infusions or freshly brewed Coffee

€49 per person

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