

# The Library Pre-Theatre Menu

## Appetisers

### Gravlax

Jameson Black Barrel cured salmon, baby capers, dill and shallot salsa with soda bread

### Duck Parfait de Canard et Foie Gras

Served with Cumberland sauce and toasted brioche

### Salade César

Baby gem, Reggiano cheese, smoked pancetta, anchovy dressing and quail's egg

### Soupe à l'Oignon Française

Caramelised onion soup with a Gruyère cheese baked crouton

### Salade de Chèvre

St. Tola's goat cheese with butterhead lettuce, mango, beetroot, roasted pecans and raspberry dressing

## Entrées

### Poulet Chasseur

Succulent boneless half chicken, with mushrooms, shallots and baby onions, finished in a fragrant tarragon, tomato and white wine sauce

### Rôti de Canard

Half Silverhill roasted duck, sautéed pok choi with a rich dark cherry jus

### Saumon Poêle

Grilled fillet of salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

### Feuilleté aux Légumes

Vegetable and nut pâté, wrapped in a golden puff pastry, ragout of Mediterranean vegetables, in a plum tomato sauce

### Tournedos Rossini (Supplement 10.00)

Pan-seared 8oz Irish fillet of beef, crowned with seared foie gras, served on toasted brioche and finished with a rich truffle-infused Madeira jus

## Desserts

### Crème Brûlée

With a vanilla short bread biscuit

### Chocolate Bombe

Melting chocolate bombe with a honeycombe ice cream, popping candy & hot salted caramel sauce

### Selection of Irish Artisan Cheese (Supplement 5.00)

Selection of soft & hard cheese, quince jelly, relish and crackers

Served from 1pm -7pm

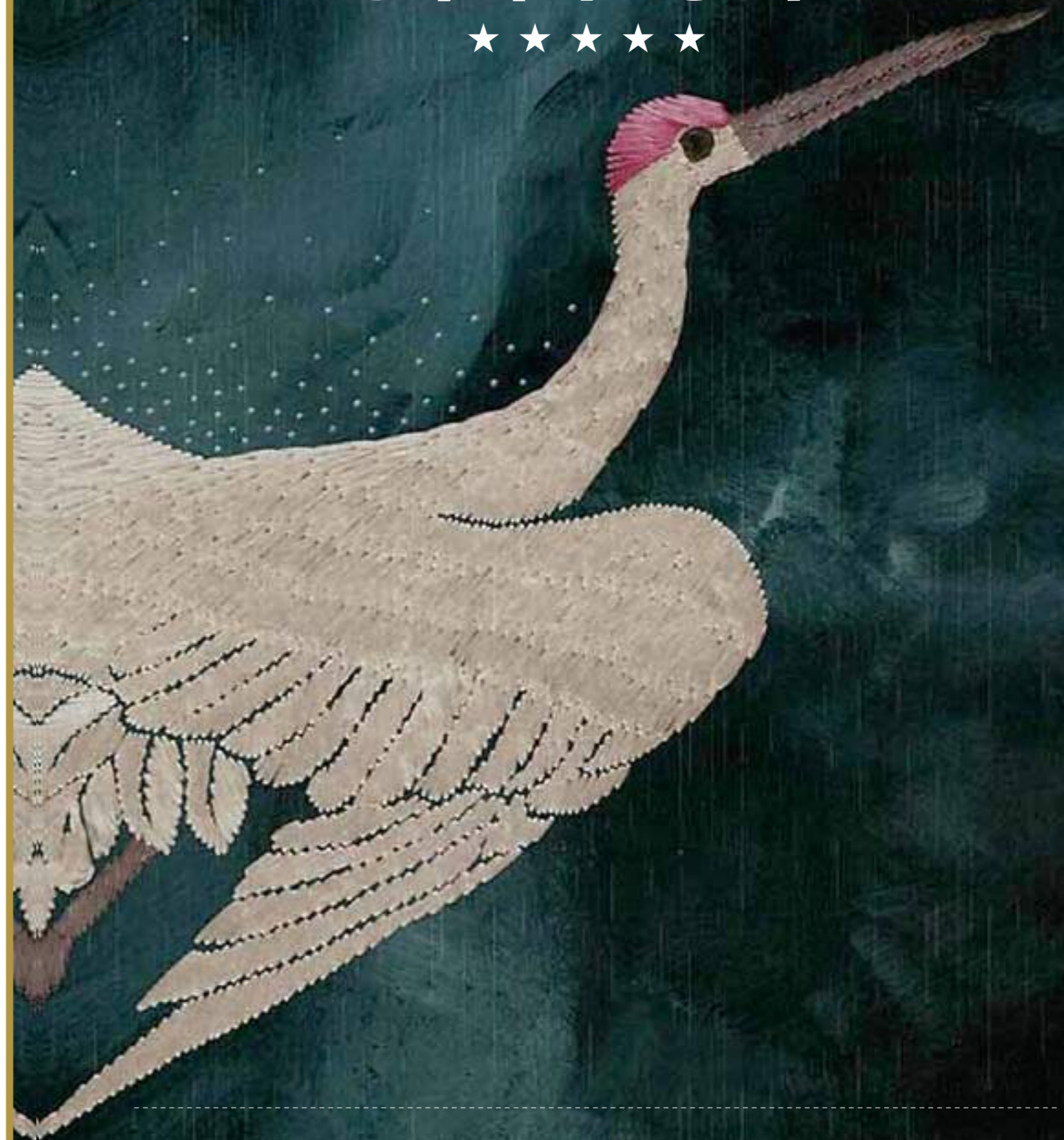
2 Course 39.00

Some of our menu items contain allergens and nuts. Please scan the QR Code for more information



3 Course 45.00

THE  
SAVOY  
★★★★★



Savoy Table d'Hôte Dinner

### The Library Experience 65.00

Beginning with artisan breads and a chef's seasonal amuse-bouche, followed by a progression of starters, a signature main, and a decadent dessert finale

### Dooncastle Oysters

Six oysters for one person €22  
Twelve oysters for two people €40

Freshly shucked oysters, served on crushed ice, with lemon and shallot dressing

### Bread Basket

3.50 Per Person

Savoy Pumpkin Seed Soda Bread  
Roasted Onion & Hegarty's Cheddar Cheese Bread  
Served with red pepper hummus, virgin olive oil & pesto

## Amuse-Bouche

### St. Tola's Goat Cheese

With Red Pepper Hummus

## Appetisers

### Coquilles Saint Jacques 17.50

(Supplement 5.00)

Scallops Provençal with roasted vine tomatoes and veal jus

### Gravlax 16.00

Jameson Black Barrel cured salmon, baby capers, dill and shallot salsa with soda bread

### Moules Marinière 16.50

West coast Irish mussels in a white wine, parsley and cream sauce, served with toasted sourdough

### Duck Parfait de Canard et Fois Gras 14.50

Served with cumberland sauce and toasted brioche

### Salade César 14.00

Baby gem, Reggiano cheese, smoked pancetta, anchovy dressing and quail's egg

### Steak Tartare 16.50

Raw black angus matured Irish beef fillet, capers, Dijon mustard, raw quail's egg, and toasted sourdough

### Soupe à l'Oignon Française 9.50

Caramelised onion soup with a Gruyère cheese baked crouton

## Entrées

### Poulet Chasseur 32.00

Succulent boneless half chicken, with mushrooms, shallots and baby onions, finished in a fragrant tarragon, tomato and white wine sauce

### Rôti de Canard 35.00

Half Silverhill roasted duck, sautéed pok choi with a rich dark cherry jus

### Rôti d'Agneau 36.00

Tender Calvey's of Mayo lamb rump, minted pea purée with mint jus

### Tournedos Rossini 48.00

Pan-seared 8oz Irish fillet of beef, crowned with seared foie gras, served on toasted brioche and finished with a rich truffle-infused Madeira jus

### Saumon Poêle 33.00

Grilled fillet of salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

### Prawn Linguine 33.00

In our luxurious prawn bisque with a drop of vermouth and lemon zest

### Sole Meunière 49.00

Whole black sole, pan-fried with lemon and caper butter

### Feuilleté aux Légumes 29.00

Vegetable and nut pâté, wrapped in a golden puff pastry, ragout of Mediterranean vegetables, in a plum tomato sauce

All of our main courses are served with sides of garlic potatoes & market vegetables

## Savoy Chateaubriand

50.00 Per Person For Two Sharing

25oz Irish tenderloin steak, carved at your table for two, served with pommes frites, gratin potato, creamed spinach and roasted veg, served with accompanying sauces

20.00 Supplement for person on Dinner Inclusive