# Savour

# **Sample Celebration Dinner Menu**

# Soup of the Day

Warm Bread Roll

(Contains: Celery, (Bread Roll: Gluten (Wheat))

#### **Chicken Caeser Salad**

Crispy Bacon, House Dressing, Parmesan, Irish Baby Gem and Crispy Croutons (Contains: Dairy, Gluten (wheat), Eggs)

#### Vol Au Vent

Irish Seafood Chowder and Watercress Salad (Contains: Fish, Crustaceans, Dairy, Gluten (wheat))



#### **Atlantic Salmon**

Asparagus, Cold Water Shrimp and White Wine Beurre Blanc (Contains: Fish, Dairy, Crustacean, Sulphites)

#### **Slow Roast Feather Blade**

Creamy Mash, Honey and Whole Grain Mustard Jus (Contains: Mustard, Dairy))

### Irish Chicken Supreme

Creamy Mash, Herb and Onion Stuffing (Contains: Dairy, Gluten(wheat))

# Vegan Vegetable Tajine

Garlic Naan and Couscous Salad (Contains: Mustard, Celery, Sesame, Gluten (Wheat And Couscous)



#### **Vegan Chocolate Hazelnut Fondant**

Vanilla Ice Cream and Fresh Berries (Contains: Gluten (Wheat), Dairy, Soy)

## **Sticky Toffee Pudding**

Vanilla Ice Cream and Fresh Berries (Contains: Gluten (Wheat) Dairy, Soy, Egg)

#### **Selection Of Ice Cream**

Fresh Berries (Contains: Dairy)

Sillete

Tea, Coffee & Infusions

A Plating Charge of €3 Applies for Brought in Cake

