

Plated Dinner Menu 4

Starter

Shrimp Cocktail

Cocktail sauce, fresh lemon

Wood Oven Baked Goat Cheese

Apricot, fig & raisin Chutney,
parma prosciutto crisp, toasted baguette

Salads

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Classic Wedge Salad

tomatoes, bacon, blue cheese crumbles,
buttermilk-herb dressing

Entrees

Angus Filet Mignon

Sour cream mashed potatoes, broccolini, Madeira wine sauce, black truffle butter

House made Ravioli

Pea & shallot ricotta filling, vegetable jus, lemon rind garnish

Chef Catch of the Day

Changes seasonally, ask for current item

Desserts

Crème Brûlée

seasonal cookie

Chocolate Hazelnut Torte

Baileys anglaise

\$80 per person, soft drinks, coffee or tea, not including tax or gratuity

\$100 with 2 house wines or 2 beers