

The Silver Room Restaurant

SET MENU

Starters

Golden Fried Breaded Mushrooms stuffed Mozzarella Cheese

Served with Seasonal Leaves and Light Garlic Dip (v)

Tournafulla Black Pudding Tower

Black Pudding Rings layered with Grilled Apple, Streaky Bacon and Courgettes, finished with Chef's own Recipe Pesto

Cashel Blue Cheese and Sautee Mushrooms Bruschetta

With Herb Pesto and Shallots, served on a Sourdough Bread drizzled with Balsamic Vinaigrette (v)

Grilled Chicken and Mango Salad

Iceberg and Baby Gem Lettuce, Avocado, Red Onion, Edamame Soya Beans and Orange Dressing (gf)

Homemade Soup of the Evening (gf on request)

Main Course

Flame Grilled 10oz Irish Angus Sirloin Steak

Served with Creamy Garlic Potatoes, Sautee Onions and Mushrooms, Homemade Chips and choice of Brandy Peppered Sauce or Garlic Butter (supplement - €6) (gf on request)

Glin Valley Supreme of Chicken

Stuffed with Tournafulla Black Pudding, wrapped in Streaky Bacon, accompanied with Celeriac and Parsnip Puree and served with Tarragon Jus

Oven Baked Fillet of Atlantic Cod

Fillet of Cod topped with Vegetable Salsa, served with Lemon and Dill Sauce (gf, v)

Medallions of Brian Wilmott's Pork Fillet (gf)

Wrapped in Pancetta, served with Madeira and Wild Mushrooms Sauce

Vegetable Quiche Tartlet

Sweet Potatoes, Red Onion, Peppers, Broccoli, Chulchoill Goats Cheese topped with Rocket Lettuce and Drizzled with Balsamic Vinaigrette (v)

Desserts

Homemade Apple Pie topped with a Soft Meringue

Served with Freshly Whipped Cream

Traditional Sherry Trifle

Served with Raspberry Coulis Freshly Whipped Cream

Warm Chocolate Fudge Cake

Served with Vanilla Ice Cream and Chocolate Sauce

Flavoured Cheesecake of the Evening

Please ask your server for more details

Selection of Glenown Ice Cream (gf)

Topped with Raspberry Coulis and Chocolate Shavings

€33.00