

The Silver Room Restaurant

A'LA CARTE MENU

Appetizers

Goats Cheese and Pear Salad

Rocket, Mixed Peppers, Cucumber, Cheery Tomatoes, Red Onion with Balsamic Vinaigrette (gf and v)

€9.25

Golden Fried Breaded Mushrooms stuffed with Mozzarella Cheese

Served with Seasonal Leaves and Light Garlic Dip (v)

€8.25

Homemade Seafood Chowder

Accompanied with Homemade Brown Bread (gf on request, v)

€7.95

Cashel Blue Cheese and Sautee Mushrooms Bruschetta

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

€8.25

Pan Fried Scallops and Atlantic Tiger Prawns

Sizzled with Brandy and Orange Dressing accompanied with Rocket and Orange Segments (gf, v)

€11.50

Vegetarian Superfood Salad

Babyleaf Lettuce, Roasted Pine Nuts, Avocado, Edamame Soya Beans, Peppers, Red Onion served with Honey and Mustard Light House Dressing (gf, v)

€8.25

Tournafulla Black Pudding Tower

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

€9.25

Grilled Chicken and Mango Salad

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

€9.25

The Silver Room Tasting Board

Limerick Ham, Tournafulla Black Pudding, Brian Wilmott's Pulled Pork, Garlic and Herb Cheese, Porter Cheese from Cahill's Farmhouse served with Homemade Relish and Toasted Sourdough Bread

€11.50

Homemade Soup of the Day

Please ask your server for more details (gf on request)

€5.95

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A'LA CARTE MENU

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 (gf on request)

€25.50

30 Days aged 10oz Toddy McMahon's Fillet Steak

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

€28.50

Homemade Irish Angus Beef Burger

In a Floury Bap with Smoked Cheddar Cheese, Wilmott's Bacon, Beef Tomato, Red Onion and House Relish accompanied with Homemade Chips and Pickled Gherkin (gf on request)

€15.95

Glin Valley Supreme of Chicken

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

€17.95

Medallions of Brian Wilmott's Pork Fillet

Wrapped in Pancetta, served with Madeira and Wild Mushrooms Sauce (gf)

€17.95

Chef's Favourite Crispy Roasted Silver Hill Half Duck

Served with Orange and Cherry Sauce accompanied with Pomegrante Seeds (gf)

€24.50

Grilled Toddy McMahon's Lamb Cutlets

Served on a bed of Creamy Mash Potatoes with Lamb Kidneys, Roasted Cherry Tomatoes and Red Wine Rosemary Jus (gf)

€22.00

Vegetable Quiche Tartlet

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

€16.50

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A'LA CARTE MENU

Main Course

Oven Baked Fillet of Atlantic Cod

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

€18.95

Seared Fillet of Salmon

Served with Asparagus and Champ Potatoes accompanied with
Honey and Mustard Creamy Sauce (gf, v)

€18.95

The Silver Room Warm Seafood Platter

Atlantic Cod Fillet, Salmon Fillet, Steamed Mussel, Crab Claws and Prawns served
with a Creamy Lemon and Dill Sauce (gf, v)

€24.50

Pan Fried Fillet of Sea Bass

Served with Vegetables and Cous-Cous Salad, accompanied with Lemon Butter
(gf)

€23.00

All Main Courses are served with fresh Potatoes and Vegetables of the Evening unless
specified different in description

Please advise your server for any dietary requirements

Full allergen list available

r e s t a u r a n t

(v) – Vegetarian Dish

(gf) – Gluten Free Dish

(gf on request) – Gluten Free dish on request

Side Orders:

Homemade Chips €3.20

Boiled Baby Potatoes €2.75

Creamy Mash Potatoes €2.75

Vegetables €2.75

Sautee Onions €2.75

Sautee Mushrooms €2.75

Side Salad €3.50

Sautee Prawns €4.95

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A'LA CARTE MENU

Desserts

Irish Cheese Board

Selection of Cahill's Cheeses, Tipperary Brie served with Homemade Relish
€9.95 (gf on request)

Homemade Apple Pie topped with soft Meringue

Accompanied with freshly whipped Cream
€6.50

Vanilla Panacotta

Topped with Raspberry Compote and Freshly Whipped Cream (gf)
€6.50

Warm Chocolate Fudge Cake

Drizzled with Chocolate Sauce, accompanied with Vanilla Ice Cream
€6.50

Flavoured Cheesecake of the Evening

Please ask your server for more details
€6.50

Traditional Sherry Trifle

Served with Raspberry Coulis and Fresh Cream
€6.50

Selection of Glenown Farm Ice Cream

Served with Fruit Coulis and Chocolate Shavings (gf)
€6.50

Eton Mess

Crushed Meringue with Whipped Cream, Raspberry Coulis and Vanilla Ice Cream (gf)
€6.50

Tea and Coffee Selection

Barrys Tea - €2.70
Herbal Tea - €2.95
Americano - €2.90
Cappuccino - €3.20
Espresso - €2.90
Latte - €3.20
Flat White - €3.20
Mocha - €3.40
Hot Chocolate - €3.40
Irish Coffee - €6.95
Baileys Coffee - €6.95
French Coffee - €6.95
Calypso Coffee - €6.95