

## A'LA CARTE MENU

### Appetizers

#### **Smoked Duck Salad**

Mixed Leaves Salad with Watermelon, Pomegranate, Pine Kernels and Canary Melon accompanied with Orange Dressing (gf)

€9.25

#### **Irish Steamed Mussels**

Cooked in a Creamy White Wine, Garlic and Parsley Sauce served with Homemade Brown Bread (gf on request)

€10.95

#### **Spicy Marinated Glin Valley Chicken Wings**

Served with Cashel Blue Cheese Dip (gf on request)

€8.25

#### **Golden Fried Breaded Mushrooms stuffed with Mozzarella Cheese**

Served with Seasonal Leaves and Light Garlic Dip (v)

€8.25

#### **Goats Cheese and Pear Salad**

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

€9.50

#### **Pan Fried Scallops and Atlantic Tiger Prawns**

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

€11.95

#### **Tournafulla Black Pudding, Apple and Bacon Spring Rolls**

Accompanied with Fire Roasted Pepper Relish and Mango Shavings

€9.25

#### **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

#### **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

€11.95

#### **Homemade Soup of the Day**

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

€5.95

## 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, Sweet Potato Chips and choice of Brandy Peppered Sauce or Garlic Butter (gf on request)  
€28.95

#### **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 Herb Stuffing and accompanied with Stroganoff Style Sauce  
€17.95

#### **Medallions of Brian Wilmott's Pork Fillet**

Wrapped in Pancetta, served with Madeira and Wild Mushrooms Sauce (gf)  
€17.95

#### **Crispy Pan Seared Barbary Duck Breast** (Cooked Pink Only)

Drizzled with Cranberry & Red Wine Jus and Cranberry Mousse (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)  
€22.50

#### **Vegetable Quiche Tartlet**

Sweet Potatoes, Red Onion, Peppers, Broccoli, Chulchoill Goats Cheese topped with Rocket Lettuce and Drizzled with Balsamic Vinaigrette (v)  
€16.95

## A'LA CARTE MENU

### Main Course

#### **Pan Seared Fillet of Bream**

Served with Cous-Cous, accompanied with Summery Vegetable Salsa (gf)  
€23.00

#### **Oven Baked Fillet of Hake**

Fillet of Hake topped with Vegetable Crust served with Lemon and Dill Sauce (gf)  
€18.95

#### **Pan Seared Fillet of Salmon**

Served with Baby Broccoli and Champ Potatoes accompanied with  
Creamy White Wine and Capers Sauce (gf)  
€18.95

#### **The Silver Room Warm Seafood Platter**

Fillet of Hake, Fillet of Salmon, Steamed Mussel, Crab Claws and Tiger Prawns  
served with a Creamy Lemon and Dill Sauce (gf)  
€24.50

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

Please advice your server for any dietary requirements

Full allergen list available

(v) – Vegetarian Dish

(gf) – Gluten Free Dish

(gf on request) – Gluten Free dish on request

#### Side Orders:

Homemade Chips €3.20

Homemade Sweet Potato Chips €3.50

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

## 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 Tiramisu**

Topped with Dark Chocolate Shavings  
€6.95

#### **Homemade Apple Pie topped with soft Meringue**

Accompanied with freshly whipped Cream  
€6.95

#### **Lemon Posset**

Topped with Rum infused Berry Compote, served with Shortbread Biscuit (gf)  
€6.95

#### **Warm Chocolate Fudge Cake**

Drizzled with Chocolate Sauce, accompanied with Vanilla Ice Cream  
€6.95

#### **Flavoured Cheesecake of the Evening**

Please ask your server for more details  
€6.95

#### **Traditional Sherry Trifle**

Served with Raspberry Coulis and Fresh Cream  
€6.95

#### **Selection of Glenown Farm Ice Cream**

Served with Fruit Coulis and Chocolate Shavings (gf)  
€6.95

### 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