

## 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

#### **Homemade Seafood Chowder**

Served with Homemade Brown Bread (gf on request)

€8.50

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

Served with Sour Cream 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

#### **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)

€22.50

#### **Goats Cheese and Vegetable Burger**

Served in a Brioche Bun with Sweet Potato Chips, Chef's Chilli Sauce and Balsamic Vinaigrette (v)

€16.95

## A'LA CARTE MENU

### Main Course

#### **Pan Seared Fillet of Sea Bass**

Served with Sautee Baby Potatoes and Mushy Peas accompanied with Lemon Butter (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 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

Homemade Sweet Potato Chips €3.95

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