

Appetizers

Herb Marinated Chicken Salad

Grilled Marinated Chicken accompanied with Baby Gem, Red Berries, Parmesan Shavings, Red Onion, Roasted Pine Kernels. Drizzled with Refreshing Raspberry Dressing (gf)

€8.95

Homemade Seafood Chowder

Served with Homemade Bread (gf on request)

€8.50

Slow Cooked Marinated Pork Belly

Slow cooked Pork Belly, marinated with Garlic, Lime and Chilli. Finished with Soya Glaze and served with an Apple Mousse (gf)

€8.25

Golden Fried Breaded Mushrooms

Breaded Mushrooms stuffed with Mozzarella Cheese, served with a Light Garlic Dip

€8.25

Goats Cheese & Wine Infused Pear

Baked Goats Cheese with Red Wine Poached Pears, served with Roasted Almonds and Balsamic Vinaigrette (gf)

€9.50

Pan Fried Scallops and Atlantic Tiger Prawns

Scallops and Tiger Prawns sizzled with Brandy and Orange Dressing (gf)

€12.50

Tournafulla Black Pudding Spring Rolls

Fusion of Black Pudding, Streaky Bacon and Apple in a Spring Roll Pastry. Served with Fire Roasted Pepper Relish and Mango Mousse

€9.25

The Silver Room Tasting Board

West Limerick Ham, Tournafulla Black Pudding, Marinated Slow Cooked Pork Belly, Cahill's Farmhouse Cheese's - Garlic & Herb and Porter Cheese. Served with Roasted Pepper Relish and Toasted Homemade Sourdough Bread. Accompanied with a shot of Killahora Orchard Pom'o to round off taste of local products.

€12.50

Homemade Soup of the Day

Served with Homemade Bread.

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

€5.95

Main Course

Flame Grilled 10oz Irish Hereford Sirloin Steak

Sirloin Steak served with Au Gratin Potatoes, Flat Cup Mushroom, Onion Rings, Homemade Chips and choice of Brandy Peppercorn Sauce or Garlic Butter
(gf on request)
€25.50

30 Days aged 10oz Fillet Steak

Fillet Steak served with Au Gratin Potatoes, Flat Cup Mushroom, Onion Rings, Homemade Chips and choice of Brandy Peppercorn Sauce or Garlic Butter
(gf on request)
€28.95

Homemade Irish Angus Beef Burger

Homemade Burger served in a Waterford Blaa with Cahill's Vintage Cheddar Cheese, Streaky Bacon, Tomato, Red Onion, Green Leaves and Fire Roasted Pepper Relish. Accompanied with Homemade Cut Chips and Gherkin
(gf on request)
€15.95

Roulade of Glin Valley Chicken

Roulade of Chicken stuffed with Sundried Tomatoes and Spinach. Wrapped in Prosciutto – Dry Cured Ham and served with Wild Mushrooms Sauce (gf)
€17.95

Herb Crusted Medallions of Pork Fillet

Brian Wilmott's Pork Fillet Coated in a Parsley and Herb Crust. Accompanied with Beetroot Puree and served with Green Peppercorn Sauce (gf)
€17.95

Crispy Roasted Silver Hill Half Duck

Oven Baked Boneless Half of Duck served with Sweet Potato Puree. Accompanied with Cherries and Red Wine Sauce (gf)
€24.50

Toddy McMahon's Lamb Shank

Slow Cooked Lamb Shank served on a bed of Champ Potatoes with Sauteed Carrot and Parsley. Accompanied with Red Wine Rosemary Jus (gf)
€19.95

Goats Cheese and Vegetable Burger

Served in a Brioche Bun with Chef's Light Chilli Sauce and Balsamic Vinaigrette. Accompanied with Sweet Potato Chips and Baby Gem Salad
€16.95

Main Course

Pan-Fried Fillet of Atlantic Cod

Fillet of Cod served with Sauteed Creamy Spinach and Baby Potatoes. Drizzled with Lemon and Dill Sauce (gf)

€18.95

Pan Seared Fillet of Salmon

Fillet of Salmon served with Risotto and Green Pea. Topped with Grilled Tiger Prawns and served with Honey and Mustard Sauce (gf)

€19.50

The Silver Room Warm Seafood Platter

Fillet of Atlantic Cod, Steamed Mussels, Tiger Prawns and Pan-Fried Scallops. Served with a Creamy Lemon and Dill Sauce (gf)

€24.95

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

(gf) – Gluten Free Dish

(gf on request) – Gluten Free dish on request

THE SILVER ROOM
restaurant

Side Orders:

Homemade Chips €3.20

Homemade Sweet Potato Chips €3.95

Au Gratin Potatoes €3.95

Baby Potatoes €2.75

Creamy Mash Potatoes €2.75

Vegetables €2.75

Flat Cap Mushrooms €2.75

Side Salad €3.50

Sautee Prawns €4.95

Desserts

Homemade Crumble of the Evening

Served with Sauce Anglaise & Vanilla Ice Cream

€6.95

Lemon Meringue Pie

Accompanied with Lemon Sorbet & Freshly Whipped Cream

€6.95

Vanilla Panacotta

Topped with Raspberry Compote and accompanied with Freshly Whipped Cream (gf)

€6.95

Warm Chocolate Fondant

Served with Sauce Anglaise & Vanilla Ice Cream

€6.95

Flavoured Cheesecake of the Evening

Please ask your server for more details

€6.95

Eton Mess

Crushed Meringue, Fruit Coulis, Strawberries, Whipped Cream and Vanilla Ice Cream (gf)

€6.95

Selection of Glenown Farm Ice Cream

Served with Freshly Whipped Cream, Fruit Coulis and Chocolate Shavings (gf)

€6.95

Irish Cheese Board

Selection of Cahill's Farm Cheeses, Tipperary Brie, Blue Cheese served with Homemade Roasted Peppers Relish and Crackers (gf on request)

€10.95

To Round Off Fine Dinner...



KILLAHORA
ORCHARDS

KILLAHORA ORCHARDS RARE APPLE ICE WINE 2018 - €8.95

KILLAHORA ORCHARDS POM'O 2018 - €7.95

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