

## 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 (Main Course - €14.50)

### **Homemade Seafood Chowder**

Served with Homemade Bread (gf on request)

€7.95

### **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)

€7.95

### **Golden Fried Breaded Mushrooms**

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

€7.95

### **Goats Cheese & Wine Infused Pear Salad**

Baked Goats Cheese served with Red Wine Poached Pears, Roasted Almonds, Green Leaves, Cherry Tomatoes, Red Onion, House Dressing and Balsamic Vinaigrette (gf)

€8.95

### **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

€8.50

### **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)

€5.50

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)

€24.95

**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

**Steak Sandwich**

Juicy and Tender Strips of Sirloin Steak served on the Homemade Sourdough Bread with Wholegrain Mustard, Red Onion Confiture, Tomato, Jalapeno, Green Leaves and Grated Mozzarella. Accompanied with Chips and Red Cabbage Slow.

€16.95

**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)

€15.50

**Roast Sirloin of Irish Angus Beef**

Served with Rosemary and Red Wine Jus (gf)

€14.95

**Garlic and Chive Sausages**

Bangers and Mash. Brian Wilmott's Garlic & Chive Sausages, served with Fried Red Onion and Green Pea. Accompanied with Tarragon Gravy.

€11.95

**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)

€15.95

**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)

€18.95

**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 (v)

€14.95

Main Course

**Pasta Carbonara**

Fresh Tagliatelle with Mushrooms, Onions, Streaky Bacon, cooked in a Creamy White Wine Sauce. Finished with Parma Reggiano Shavings and served with Homemade Focaccia Bread.

€14.95 (Add Chicken €2.00)

**Pan-Fried Fillet of Atlantic Cod**

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

€14.95

**Pan Seared Fillet of Salmon**

Fillet of Salmon served with Risotto and Green Pea, accompanied with Honey and Mustard Sauce (gf)

€15.95

**Traditional Beer Battered Fish and Chips**

Battered Fillet of Hake served with Homemade Tartare Sauce, Green Leaves Salad and Homemade Cut Chips

€15.95

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

THE SILVER ROOM  
restaurant

(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

Desserts

**Homemade Crumble of the Day**

Served with Sauce Anglaise & Vanilla Ice Cream

€6.95

**Lemon Meringue Pie**

Accompanied with Lemon Sorbet & Freshly Whipped Cream

€6.95

**Vanilla Panna Cotta**

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 Day**

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