

Appetizers

Herb Marinated Chicken Salad

Grilled Marinated Chicken accompanied with Baby Gem, Cherry Tomatoes, Parmesan Shavings, Red Onion, Roasted Cashew Nuts. Drizzled with Sweet Chilli & Orange Dressing (gf)

€9.75

Homemade Seafood Chowder

Served with Homemade Bread (gf on request)

€9.50

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

€9.50

Golden Fried Breaded Mushrooms

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

€9.25

Goats Cheese & Wine Infused Pear

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

€9.75

Pan Fried Scallops and Atlantic Tiger Prawns

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

€13.95

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

€9.75

The Silver Room Tasting Board

West Limerick Ham, Tournafulla Black Pudding, Marinated Pork Belly, Old Creamary Farmhouse Cheese's - Garlic & Herb and Porter Cheese. Served with Roasted Pepper Relish and Toasted Sourdough Bread. Accompanied with a shot of Pom'o – Apple Liqueur to round off taste of local products.

€14.95

Homemade Soup of the Evening

Served with Homemade Bread.

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

€6.95

Main Course

Flame Grilled 10oz Irish Sirloin Steak

Sirloin Steak served with Au Gratin Potatoes, Flat Cup Mushroom, Onion Rings, Skinny Chips and choice of Brandy Peppercorn Sauce or Garlic Butter
(gf on request)
€31.50

Flame Grilled 8oz Fillet Steak

Fillet Steak served with Au Gratin Potatoes, Flat Cup Mushroom, Onion Rings, Skinny Chips and choice of Brandy Peppercorn Sauce or Garlic Butter
(gf on request)
€34.95

Homemade Irish Angus Beef Burger

Homemade Burger served in a Waterford Blaa with Vintage Cheddar Cheese, Streaky Bacon, Tomato, Red Onion, Green Leaves and Fire Roasted Pepper Relish. Accompanied with Skinny Chips and Gherkin (gf on request)
€19.50

Fillet of Chicken wrapped in Prosciutto Ham

Served on a bed of Mushrooms Risotto. Accompanied with Asparagus, Sundried Tomatoes and Creamy Wild Mushrooms Sauce (gf)
€21.50

Herb Crusted Medallions of Pork Fillet

Pork Fillet Coated in a Parsley and Herb Crust. Accompanied with Beetroot Puree and served with Green Peppercorn Sauce (gf)
€21.50

Roasted Boneless Half Duck

Oven Baked Boneless Half of Duck served with Sweet Potato Puree. Accompanied with Cherries and Red Wine Sauce (gf)
€26.50

Slow Cooked Irish Lamb Shank

12 Hours slow cooked Lamb Shank. Served on a bed of Champ Potatoes with Sauteed Carrot and Parsley. Accompanied with Red Wine & Rosemary Jus (gf)
€24.00

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 (gf on request)
€19.50

Main Course

Pan-Fried Fillet of Hake

Fillet of Hake served with Sauteed Creamy Spinach and Baby Potatoes. Drizzled with Lemon and Dill Sauce (gf)
€21.95

Pan Seared Fillet of Sea Bass

Fillet of Sea Bass served on a bed of Champ Potatoes. Accompanied with Pea Puree, Sizzled Marinated Tiger Prawns and Lemon Butter (gf)
€24.95

The Silver Room Warm Seafood Platter

Fillet of Hake, Steamed Mussels, Tiger Prawns and Pan-Fried Scallops. Served with a Creamy Lemon and Dill Sauce (gf)
€29.95

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:

Skinny Chips €4.00

Sweet Potato Chips €4.50

Boiled Baby Potatoes €3.50

Creamy Mash Potatoes €3.50

Vegetables €3.50

Flat Cap Mushrooms €3.50

Side Salad €4.00

Au Gratin Potatoes €4.50

Desserts

Homemade Crumble of the Evening

Served with Sauce Anglaise & Vanilla Ice Cream

€7.50

Lemon Posset

Topped with Rum & Berries Compote and served with Homemade Shortbread Biscuits (gf)

€7.50

Warm Chocolate Fondant

Served with Glenown Vanilla Ice Cream & Freshly Whipped Cream

€7.50

Flavoured Cheesecake of the Evening

Please ask your server for more details

€7.50

Eton Mess

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

€7.50

Selection of Glenown Farm Ice Cream

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

€7.50

Irish Cheese Board

Selection of Irish Farm Cheeses served with Homemade Roasted Peppers Relish and Crackers

(gf on request)

€12.50

To Round Off Fine Dinner...



KILLAHORA ORCHARDS RARE APPLE ICE WINE Glass - €9.50

KILLAHORA ORCHARDS POM'O Glass - €8.95

Tea and Coffee Selection

Barrys Tea - €3.00	Herbal Tea - €3.50
Americano - €3.30	Cappuccino - €3.75
Espresso - €3.30	Latte - €3.75
Flat White - €3.75	Mocha - €3.95
Hot Chocolate - €3.95	
Irish Coffee - €7.50	Baileys Coffee - €7.50
French Coffee - €7.50	Calypso Coffee - €7.50