

## 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)  
€9.50

### **Homemade Seafood Chowder**

Served with Homemade Bread (gf on request)  
€9.25

### **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  
€9.25

### **Golden Fried Breaded Mushrooms**

Breaded Mushrooms stuffed with Mozzarella Cheese, served with a Light Garlic Dip  
€8.95

### **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)  
€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  
€9.50

### **The Silver Room Tasting Board**

West Limerick Ham, Tournafulla Black Pudding, Wilmott's Garlic & Chive Sausage, 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.  
€13.95

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

Served with Homemade Bread.  
Please ask your server for more details (gf on request)  
€6.50

## Main Course

### **Flame Grilled 10oz Irish Hereford 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)

€30.95

### **30 Days aged 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)

€33.50

### **Homemade Irish Angus Beef Burger**

Homemade Burger served in a Waterford Brea 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)

€18.50

### **Roast Sirloin of Irish Angus Beef**

Served with Red Wine Jus (gf)

€16.50

### **Garlic and Chive Sausages**

Bangers and Mash. Garlic & Chive Sausages, served with Fried Red Onion. Accompanied with Tarragon Gravy.

€14.50

### **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)

€18.50

### **Lamb Shank**

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

€22.00

### **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 (v)

€18.50

## 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.

€16.50 (Add Chicken €2.00)

### **Pan-Fried Fillet of Hake**

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

€17.95

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

Fillet of Sea Bass served on a bed of Champ Potatoes.

Accompanied with Pea Puree and Lemon Butter (gf)

€21.00

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

### 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

## Desserts

### **Homemade Crumble of the Day**

Served with Sauce Anglaise & Vanilla Ice Cream

€7.50

### **Lemon Posset**

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

€7.50

### **Warm Chocolate Fondant**

Served with Sauce Anglaise & Vanilla Ice Cream

€7.50

### **Flavoured Cheesecake of the Day**

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)

€7.50

### **Irish Cheese Board**

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

(gf on request)

€12.50

## **To Round Off Fine Dinner...**



KILLAHORA  
ORCHARDS

KILLAHORA ORCHARDS RARE APPLE ICE WINE - €9.50

KILLAHORA ORCHARDS POM'O - €8.95

## Tea and Coffee Selection