



THE SILVER ROOM  
r e s t a u r a n t



*Set Dinner  
Menu*

## Starters

### **Slow Cooked Marinated Pork Belly** (1,2,13)

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

### **Golden Fried Breaded Mushrooms stuffed with Mozzarella Cheese** (1,4,7)

Served with Seasonal Leaves and Light Garlic Dip

### **Chicken and Bacon Caesar Salad** (1,4,5,7)

Grilled Chicken and Bacon accompanied with Baby Gem, Egg, Cherry Tomatoes, Red Onion, Parmesan Shavings.  
Served with Caesar Dressing and Melba Toast (gf on request)

### **Black Pudding Spring Rolls** (1,4,7,13,14)

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

### **Homemade Soup of the Evening** (2,7)

Served with Homemade Bread (gf on request)

## Main Course

### **Flame Grilled 10oz Irish Angus Sirloin Steak (Supplement - €5)** (1,7,14)

Sirloin Steak served with Onion Rings, Sautéed Mushrooms. Choice of Au Gratin Potatoes, Skinny Chips or Mash Potatoes.  
Brandy Peppercorn Sauce or Garlic Butter (gf on request)

### **Supreme of Irish Chicken** (7,14)

Served on a bed of Forrest Mushrooms Risotto. Accompanied with Grilled Asparagus and Wild Mushrooms Sauce (gf)

### **Pan-Fried Fillet of Hake** (5,7)

Served with Sautéed Creamy Spinach & Baby Potatoes, Tenderstem Broccoli. Drizzled with Lemon and Dill Sauce (gf)

### **Herb Crusted Medallions of Pork Fillet** (9)

Pork Fillet Coated in a Parsley and Herb Crust. Accompanied with Sautéed Beetroot & Baked Carrots.  
Served with Creamy Mash Potatoes and Green Peppercorn Sauce (gf)

### **Goats Cheese and Vegetable Burger** (1,4,12)

Served in a Black Sesame Bun with Chef's Light Chilli Sauce and Balsamic Vinaigrette.  
Accompanied with Sweet Potato Chips and Baby Gem Salad (gf on request)

## Desserts

### **Lemon Posset** (7,14)

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

### **Homemade Crumble of the Evening** (1,7)

Served with Sauce Anglaise & Vanilla Ice Cream

### **Flavoured Cheesecake of the Evening** (1,7,14)

Please ask your server for more details

### **Raspberry and Hazelnut Brownie** (1,4,7,10,11)

Served with Glenown Vanilla Ice Cream & Chocolate Sauce

### **Selection of Glenown Farm Ice Cream** (7)

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

### **Freshly Brewed Tea or Coffee**

**€41.50**

(1)-Gluten (2)-Celery (3)-Crustaceans (4)-Eggs (5)-Fish (6)-Lupin (7)-Milk (8)-Molluscs(9)-Mustard (10)-Nuts (11)-Peanuts  
(12)-Sesame Seeds (13)-Soya (14)-Sulphur dioxide