

## About Us

The Silver Room Restaurant was founded by two life long friends Maciej and Wojtek in February 2017. Maciej and Wojtek have known each other for over two decades.

Both starting their hospitality careers in Poland, before moving to Ireland and graduating from Hospitality and Culinary College in 2000.

Prior to opening The Silver Room Restaurant both Maciej and Wojtek perfected their skills managing The Woodlands House Hotel with a combined 20 years experience. The Silver Room Restaurant has expanded into a family run business.

They have a deep lying passion for the hospitality industry and strive to continue to satisfy customers using local produce and creative recipes.



## Desserts

**Homemade Crumble of the Evening** (1, 7)  
Served with Sauce Anglaise & Vanilla Ice Cream  
€8.95

**Hazelnut and Raspberry Chocolate Brownie** (1, 4, 7, 10, 11)  
Served with Vanilla Ice Cream & Freshly Whipped Cream  
€8.95

**Homemade Vanilla Panacotta** (4, 7)  
Topped with Raspberry Compote and served with Shortbread Biscuit (gf)  
€8.95

**Flavoured Cheesecake of the Evening** (1, 7, 14)  
Please ask your server for more details  
€8.95

**Eton Mess** (4, 7)  
Crushed Meringue, Fruit Coulis, Strawberries, Whipped Cream and Strawberry Ice Cream (gf)  
€8.95

**Selection of Glenown Farm Ice Cream** (7)  
Served with Freshly Whipped Cream, Fruit Coulis and Chocolate Shavings (gf on request)  
€8.95

**Irish Cheese Board** (1, 7)  
Selection of Irish Farm Cheeses served with Homemade Roasted Peppers Relish and Crackers  
€14.50

### To Round Off A Fine Dinner...



KILLAHORA  
ORCHARDS

Killahora Orchards Rare Apple Ice Wine (glass 75ml) - €9.50

Killahora Orchards Pom'o (glass 75ml) - €8.95

## Tea/Coffee

Barry's Tea	€3.50	Herbal Tea	€3.95
Americano	€3.75	Cappuccino	€3.95
Espresso	€3.75	Latte	€3.95
Flat White	€3.95	Mocha	€4.50
Hot Chocolate	€4.50	Irish Coffee	€9.00
Bailey's Coffee	€9.00	French Coffee	€9.00
Calypso Coffee	€9.00		

THE SILVER ROOM  
restaurant

À La Carte  
Menu

## Appetizers

### Smoked Chicken Salad (9, 10)

Smoked Fillet of Chicken served with Orange Segments, Pomegranate, Roasted Cashew Nuts, Baby Gem. Drizzled with Homemade Orange Dressing (gf)

€11.50

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

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

€11.50

### Homemade Seafood Chowder (1, 3, 5, 7, 8, 12)

Served with Multigrain Bread (gf on request)

€11.95

### Golden Fried Breaded Mushrooms (1, 4, 7)

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

€10.95

### Goats Cheese & Pear Tartlet (4, 10, 14)

Baked Goats Cheese, Wine Poached Pear and Red Onion Marmalade. Served in a Tart shell on a bed of Beetroot Carpaccio & Roasted Walnuts. Drizzled with Balsamic Reduction (gf)

€12.75

### Pan Fried Scallops and Atlantic Tiger Prawns (3, 8, 9, 14)

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

€16.50

### 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

€11.75

### The Silver Room Tasting Board (1, 7, 13, 14)

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

€16.95

### Homemade Soup of the Evening (2, 7, 12)

Served with Multigrain Bread.

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

€8.50

## Main Course

### Flame Grilled 10oz Irish Sirloin Steak (1, 4, 7, 14)

Sirloin Steak served with Onion Rings, Sautee Mushrooms. Choice of Au Gratin Potatoes, Skinny Chips or Mash Potatoes. Brandy Peppercorn Sauce or Garlic Butter

(gf on request)

€32.50

### Flame Grilled 8oz Fillet Steak (1, 4, 7, 14)

Fillet Steak served with Onion Rings, Sautee Mushrooms. Choice of Au Gratin Potatoes, Skinny Chips or Mash Potatoes. Brandy Peppercorn Sauce or Garlic Butter

(gf on request)

€36.50

### Homemade Irish Angus Beef Burger (1, 7, 9, 12)

Homemade Burger served in a Black Sesame Bun with Smoked Cheddar Cheese, Streaky Bacon, Tomato, Red Onion, Green Leaves and Fire Roasted Pepper Relish. Accompanied with Skinny Chips (gf on request)

€21.95

### Supreme of Irish Chicken (7)

Served with Sautee Baby Potatoes cooked in Roasted Peppers Coulis. Accompanied with Green Beans wrapped in Pancetta Ham and Homemade Basil Pesto (gf)

€24.50

### Medallions of Pork Fillet wrapped in Pancetta Ham

(7, 13, 14)

Pork Fillet wrapped in Pancetta accompanied with Roasted Root Vegetables, Served with Mushroom & Red Onion Risotto and Creamy Wild Mushroom Sauce (gf)

€24.50

### Roasted Boneless Half Duck (1, 7, 13, 14)

Soya Glazed Oven Baked Boneless Half of Duck served with Braised Red Cabbage, Apricot and Raisins. Accompanied with Creamy Mash Potatoes (gf on request)

€27.50

### Slow Cooked Irish Lamb Shank (7, 14)

12 Hours slow cooked Lamb Shank. Served on a bed of Mash Potatoes with Roasted Root Vegetables. Accompanied with Red Wine & Rosemary Jus (gf)

€25.95

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

Served in a Black Sesame Bun with Chef's Light Chilli Sauce and Balsamic Reduction. Accompanied with Sweet Potato Chips and Baby Gem Salad

(gf on request)

€24.50

## Main Course

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

Fillet of Hake served with Champ Potatoes, Pea Puree, Broccoli & Cherry Tomatoes. Drizzled with Lemon and Dill Sauce (gf)

€25.50

### Pan Seared Fillet of Sea Bass (3, 5, 7)

Fillet of Sea Bass served on a bed of Tomato Concasse. Accompanied with Sizzled Marinated Tiger Prawns, Tenderstem Broccoli, Mash Potatoes & Lemon Dill Sauce (gf)

€28.95

### The Silver Room Seafood Platter (3, 5, 7, 8, 14)

Fillet of Hake, Scallops, Tiger Prawns. Crab Claws & Mussels. Served on a bed of Creamy Mash Potatoes & Drizzled with Lemon Dill Sauce (gf)

€36.00

*Please advise your server for any dietary requirements*

### Full allergen list:

(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

(gf) - Gluten Free Dish  
(gf on request) - Gluten Free dish on request

## Side Orders

**Skinny Chips €5.00**

**Sweet Potato Chips €6.00**

**Boiled Baby Potatoes €4.75**

**Creamy Mash Potatoes €4.75**

**Vegetables €4.75**

**Sautee Mushrooms €4.75**

**Side Salad €5.00**

**Au Gratin Potatoes €6.50**