



THE SILVER ROOM

r e s t a u r a n t



Set Dinner Menu

Starters

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)

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

Served with Seasonal Leaves and Light Garlic Dip

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

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

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)

Main Course

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

Sirloin Steak served with Onion Rings, Sautée 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)

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

Pan-Fried Fillet of Hake (5, 7)

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

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)

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)

Desserts

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

Served with Vanilla Ice Cream & Freshly Whipped Cream

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

Eton Mess (4, 7)

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

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

€49.00

(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