

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, 4, 7)
Served with Anglaise Sauce & Vanilla Ice Cream.
€9.25

Homemade Chocolate Fondant (4, 7)
Served with Vanilla Ice Cream & Freshly Whipped Cream.
€9.25

Lemon Posset topped with Berry Compote (4, 7, 14)
Served with Shortbread Biscuit. (gf)
€9.25

Flavoured Cheesecake of the Evening (1, 7, 14)
Please ask your server for more details.
€9.25

Eton Mess (4, 7)
Crushed Meringue, Fruit Coulis, Strawberries, Whipped Cream and Strawberry Ice Cream. (gf)
€9.25

Selection of Glenown Farm Ice Cream (4, 7)
Served with Freshly Whipped Cream, Fruit Coulis and Chocolate Shavings. (gf on request)
€9.25

Irish Cheese Board (1, 7)
Selection of Irish Farm Cheeses served with Homemade Roasted Peppers Relish and Crackers.
€14.95

To Round Off A Fine Dinner...



KILLAHORA
ORCHARDS

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

Killahora Orchards Pom'ó(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	€9.50
Bailey's Coffee	€9.50	French Coffee	€9.50
Calypso Coffee	€9.50		


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

À La Carte
Menu

Appetizers

Smoked Salmon & Tiger Prawns Tartare (1, 3, 5, 7, 8, 9)
Smoked Salmon, Capers, Shallots and Marinated Tiger Prawns Tartare. Served on a Brioche. Drizzled with Honey and Mustard Dressing.
€13.50

Homemade Spicy Marinated Chicken Wings (2, 9, 14)
Chicken Wings Marinated in Louisiana Hot Sauce.
Served with Sour Cream.
€11.95

Homemade Seafood Chowder (1, 3, 5, 7, 8, 12)
Served with Multigrain Bread.
(gf on request)
€12.50

Golden Fried Breaded Mushrooms (1, 4, 7)
Breaded Mushrooms stuffed with Mozzarella Cheese.
Served with a Light Garlic Dip.
€11.25

Goats Cheese & Wine infused Pear Salad (9, 10, 14)
Baked Goats Cheese served with Red Wine Poached Pears, Roasted Walnuts, Green Leaves, Cherry Tomatoes, Beetroot, Red Onion and Honey & Mustard House Dressing.
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)
€16.95

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.
€11.95

The Silver Room Tasting Board (1, 7, 13, 14)
West Limerick Ham, Black Pudding, Homemade Pork Belly, Farmhouse Cheese's - Garlic & Herb and Porter Cheese. Served with Roasted Pepper Relish, Toasted Sourdough Bread.
Accompanied with a shot of Pom'ó – Apple Liquer 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)
€35.95

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)
€38.95

Homemade Irish Angus Beef Burger (1, 7, 9, 12)
Homemade Burger served in a Black Sesame Bun with Cheddar Cheese, Streaky Bacon, Tomato, Red Onion, Green Leaves and Fire Roasted Pepper Relish. Accompanied with Skinny Chips.
(gf on request)
€22.50

Supreme of Irish Chicken (7)
Supreme of Chicken served on a bed of Garden Pea & Chorizo Risotto. Accompanied with Creamy Wild Mushroom Sauce. (gf)
€25.50

Confit Leg of Duck (7, 14)
Confit Leg of Duck served with Braised Red Cabbage and Creamy Mash Potato. Accompanied with Cherry Sauce. (gf)
€27.50

Slow Cooked Pork Belly (7, 14)
Slow Cooked Pork Belly accompanied with Potato Gratin, Savoy Cabbage with Bacon Lardons. Served with Gravy and Baked Plum Tomato. (gf)
€24.50

Goats Cheese and Pear Tartlets (4, 10, 14)
Baked Goats Cheese, Wine Poached Pear and Red Onion Marmalade. Served in a Tart shells on a bed of Beetroot Carpaccio & Roasted Walnuts. Drizzled with Balsamic Reduction. Accompanied with Sweet Potato Chips. (gf)
€26.00

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)
€26.95

Honey and Mustard Marinated Fillet of Salmon (5, 7, 9)
Fillet of Salmon served with Sautee Chive and Baby Potato. Drizzled with Lemon and Dill Sauce, accompanied with Vegetables of the Evening. (gf)
€26.95

Main Course

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)
€29.50

The Silver Room Seafood Platter (3, 5, 7, 8, 14)
Fillet of Hake, Pan Fried Scallops & Prawns. Steamed Crab Claws & Mussels. Served on a bed of Creamy Mash Potatoes & Drizzled with Lemon Dill Sauce. Accompanied with Vegetables of the Evening. (gf)
€37.50

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