



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



*Set Dinner
Menu*

Starters

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.

Smoked Salmon Tartare & Tiger Prawns (1, 3, 5, 7, 8, 9)

Smoked Salmon, Capers & Shallots Tartare and Marinated Tiger Prawns.
Served on a Brioche, drizzled with Honey and Mustard Dressing.

Goats Cheese Salad & Wine Infused Pear Salad (9, 10, 14)

Baked Goats Cheese served with Red Wine Poached Pears, Roasted Walnuts, Beetroot, Green Leaves, Cherry Tomatoes, Red Onion and Honey & Mustard House Dressing.

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

Served with Seasonal Leaves and Light Garlic Dip.

Homemade Soup of the Evening (2, 7, 12) (GF on request)

Served with Multigrain Bread. Please ask your server for more details.

Main Course

Supreme of Chicken (7)

Served on a bed of Garden Pea & Chorizo Risotto. Accompanied with Creamy Wild Mushroom Sauce. (gf)

Slow Cooked Irish Lamb Shank (7, 14)

Served on a bed of Mash Potatoes with Roasted Root Vegetables. Accompanied with Rosemary Jus. (gf)

Flame Grilled 10oz Sirloin Steak (5e supplement) (1, 4, 7, 14)

Sirloin Steak served with Onion Rings, Sauteed Mushrooms and Skinny Chips.
Choice of Brandy Peppercorn Sauce or Garlic Butter.

Confit of Duck Leg (7, 14)

Confit Leg of Duck served with Braised Red Cabbage, Mash Potatoes and Cherry Sauce. (gf)

Honey & Mustard Marinated Fillet of Salmon (5, 7, 9)

Fillet of Salmon served with Sautee Chive & Baby Potato, Vegetables of the Evening.
Drizzled with Lemon and Dill Sauce. (gf)

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. Served with Sweet Potato Chips. (gf)

Desserts

Homemade Chocolate Fondant (4, 7)

Served with Vanilla Ice Cream and Freshly Whipped Cream.

Lemon Posset (4, 7)

Topped with Berry Compote and Shortbread Biscuit.

Homemade Crumble of the Evening (1, 4, 7)

Served with Sauce Anglaise & Vanilla Ice Cream.

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

Please ask your server for more details.

Selection of Ice Cream (4, 7)

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

Freshly Brewed Tea or Coffee

€51.00

(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