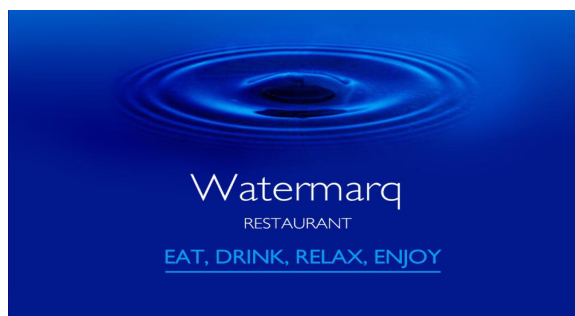


**3 Course Menu €28.00**  
**Mid Week Special €19.50**

( 2 course dinner with a complimentary glass of house wine. Tue to Fri )



## **Starters**

**Foie-gras & Hamhock Terrine (€2.00 supplement)**

*With celeriac remoulade. "Pain de Epice"*

**Kilmore Quay Smoked Haddock Fishcake**

*With truffled pea shoots, tomato & basil tartare*

**Tempura of Lemon Sole (€2.00 supplement)**

*With roast red pepper & garlic ragout. Finished with aioli & pesto*

**Slow Duck Leg Confit (€2.00 supplement)**

*With crispy potatoes, fine herbs & mustard salad, with a tarragon & apple vinaigrette*

**A Brick Pastry Wrap of Goats Cheese & Toasted Pine Nuts**

*With sweet mango jam & guacamole*

**Chicken Liver Parfait**

*With "Fleur de Sol" toasted brioche & balsamic roasted plums*

**Home Made Soup of the Day**

*With freshly baked breads*

**Warm Smoked Chicken & Proscuitto Salad**

*With "Fleur de Sol" toasted brioche & balsamic roasted plums*



## Main Course

### **8 oz Pan Fried Fillet of Beef** (€6.00 supplement)

*With braised brisket, shallot & mushroom fricassee, pomme-fondant & jus lie*

### **Honey Roasted Belly of Pork**

*Savoy cabbage. Celeriac & apple puree with glazed carrots, homemade chutney*

### **Slow Roasted Slaney Lamb Shank**

*With "bubble & squeak" pot roasted root vegetable stew & mint puree*

### **Free Range Breast of Chicken**

*Thyme & shallot sausage with parsley pomme puree, pea & herb veloute*

### **10 oz Sirloin Steak**

*Ragout of shallots & mushroom with pomme moussealline, roast carrot & peppercorn sauce*

### **Pan Fried Cod Fillet**

*Crispy Salt cod brandade, creamed green vegetables*

### **Seared Pave of Salmon Fillet**

*Confit of sweet potato with olive tapenade, tomato & globe artichoke broth*

### **Fillet of Monkfish Marinated in Lemongrass & Red Chilli** (€4.00 supplement)

*Pancetta & parmesan risotto with glazed asparagus, morel vinaigrette*

### **Globe Artichoke & Broad Bean Risotto with Truffled Asparagus**

*Thyme roasted cherry tomatoes & parmesan tuile*

### **Soufflé of Polenta, Gorgonzola**

*Served with pepperont basil & wild mushroom dressing*

**All dishes inclusive of vegetables & potatoes on the plate**



## Side Orders

Seasonal Baby Leaf Salad With asparagus, broad beans & French dressing	€5.25
Balsamic roasted root vegetables	€3.75
Sautéed button mushrooms	€3.50
Caramelized onions with thyme	€3.50
French fries	€3.75
Creamy Champ potato	€3.75

## Sweets

### **Baileys Cheese Cake**

*Served with toffee sauce*

### **Warm Chocolate Souffle**

*Served with chocolate fudge sauce*

### **Lemon Torte**

*Served with raspberry sorbet*

### **Vanilla Pancetta with Mixed Berry Compote**

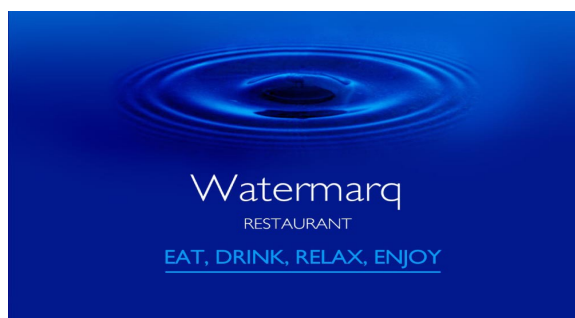
*With poppy seed tuile*

### **Rich Pistachio & Dark Chocolate Marquis**

*With vanilla ice cream*

### **Watermarq Cheese board (€3.50 supplement)**

*Selection of Irish cheeses with water biscuits, grapes & home made chutney*



## Speciality Coffees

Irish Coffee	€5.50
Bailey's Coffee	€5.50
French Coffee	€5.50
Calypso Coffee	€5.50
Russian Coffee	€5.50

## Teas & Coffees

Traditional House Tea	€2.75
Earl Grey	€2.75
Camomile Tea	€2.75
Peppermint Tea	€2.75
Selection of Fruit Tea	€2.75
Freshly Ground Coffee	€2.75
Decaffeinated Coffee	€2.75
Espresso	€3.95
Cappuccino	€3.95
Mocha	€3.95
Café Latte	€3.95
Hot Chocolate	€3.95



## Digestives

### Brandy:

Hennessey & Martell V.S.	€4.50
Remy Martin V.S.O.P	€10.70
Sambuca	€4.40
Tia Maria	€4.40
Port	€3.90
Cointreau	€4.40
Brandy & Port	€4.40

Prices subject to change without notice



### *Dietary Requirements*

At Watermarq Restaurant at Silver Springs Moran Hotel, we welcome any dietary restrictions or requirements our guests may have. With this in mind we have ensured that **all of our sauces and soups are home made and gluten free.**

**Our meat is 100% Irish.**

Nuts are used in some of our dishes, and therefore we cannot guarantee trace amounts will not be found in other dishes. Where they are included will however be mentioned in the description.

Guests with specific requirements not listed in our menu should consult with their server should you have any questions. We sincerely hope you enjoy your meal with us.