



FLAVOUR of

**TYRONE**

*Stay, Taste, Enjoy*

SILVERBIRCH HOTEL SIGNATURE DISH

**VENISON STEAK BURGERS**



**Silverbirch Hotel**

**5 Gortin Road , Omagh,**

**Co Tyrone , BT79 7DH**

**T: +44(0)28 8224 2520**

**E: [reservations@silverbirchhotel.com](mailto:reservations@silverbirchhotel.com)**

**W: [www.silverbirchhotel.com](http://www.silverbirchhotel.com)**

### ***Baronscourt Estate Prime Venison Burgers***

***Two burgers panfried accompanied with a selection of fresh vegetables, Colcannon mash, Redcurrant & Red Wine sauce.***

#### **VENISON**

1 ½ lb minced venison

1 cup water

½ cup rusk

½ finely chopped onion

Parsley

All spice seasoning

Mix all together and bind with rusk and water. Grill, panfry or cook in moderate oven.

#### **Colcannon Mash**

1 lb potato

1 ½oz butter

2 rashers streaky bacon

Spring onions

Dash of milk

Seasoning

Boil & mash potato. Add butter and spring onion. Crisp fry streaky rashers – add to mash. Season and dash of milk. Cream to correct consistency if necessary.



**Silverbirch Hotel**

**5 Gortin Road , Omagh,**

**Co Tyrone , BT79 7DH**

**T: +44(0)28 8224 2520**

**E: [reservations@silverbirchhotel.com](mailto:reservations@silverbirchhotel.com)**

**W: [www.silverbirchhotel.com](http://www.silverbirchhotel.com)**

***Baronscourt Estate Prime Venison Burgers***

***Cont.***

**Red Wine & Redcurrant Sauce**

2 tblspn redcurrant jelly

½ cup red wine

Chopped shallot

1 pint demi-glaze

1 oz butter

Lightly fry shallot. Add red wine & reduce. Add demi-glaze & red currant jelly.  
Simmer.

Serve and enjoy!!