

Season's Dinner Menu

Starter

Smoked Salmon & Shrimp Salad
Served with homemade wheaten bread

Spicy BBQ Chicken Wings
Served with Celery & Blue Cheese Dip

Deep Fried Brie
Served with Red Onion Chutney on Peppered Rocket

Clougherhead Seafood Chowder
Served with homemade wheaten bread

Fresh Cream of Vegetable Soup
Served with a Selection of Breads

Cirtus Sorbet

Main Course

Grilled 10oz Sirloin Steak
Served with Saute Mushrooms, Grilled Tomato,
Onion Rings & Peper Sauce
(Menu Supplement €7.50)

Pan Fried Sea Bass
Served with Lime & Pepper Salsa

Cajun Spiced Prawn Penne Pasta
in a light cream sauce, topped with Parmasan Cheese

Roast Stuffed Supreme of Chicken
Served with a wild mushroom jus

Mediterranean Stuffed Aubergeine
topped with tomato sauce and duo of cheeses

Dessert

Rich Plum Pudding
Served with warm Brandy Custard

Profiteroles
filled with creme chantilly & covered with choclote ganache

Warm Apple Crumble
Served with cream & ice cream

Strawberry Cheesecake
Served with Autum Berry Compote

Homemade Mince Pies
with Brandy Custard

Freshly Brewed Tea or Coffee
Four Course Menu € 25.00

If you have a food allergy and need advice on our menu, please ask when placing your order. Gluten and dairy free options are available on request and may require additional preparation time. All beef at the Boyne valley is 100% Irish