

**Table d'hote Menu**

**Amuse Bouche**

**To Start**

**Sautéed Garlic King Prawns**

*Rocket Lettuce, Sweet Onions, King Prawns coated in Garlic Butter Sauce*

**Beetroot and Goats Cheese**

*Baked Goats Cheese, Mixed Leaves, Organic Beetroot, Honey Mustard Dressing*

**Garlic Bread Bruschetta**

*Served with Side Salad & Balsamic Dressing*

**Roasted Winter Vegetable Soup**

*Selection of Rustic Bread Loafs*

**Duck Liver Parfait**

*Toasted Crostini, Redcurrant Jelly*

**Main Event**

**Pan Fried Fillet of Halibut**

*Charred Celeriac, Roast Fish Veloute, Finished with Poached Clams*

**8oz Fillet Steak (Supplement €5)**

*Sautéed Garlic Potatoes, Trio of Peppercorn Sauce*

**Crisp Roast Boneless Duck**

*Flamed Brandy and Plum Sauce, Grilled Courgettes*

**Wild Venison Steak**

*Squash Puree, Tobacco Onions, Poached Baby Pear, Classic Gravy*

**Mature Cheddar & Portobello Mushroom Pappardelle**

*Brandy Cream Sauce, Topped Cheddar & Crushed Walnuts*

**Local Rack of Lamb**

*Creamy Mashed Potato, Rich Red Wine Glaze, Broccoli Florets*

**Baked Stuffed Chicken Supreme**

*Carrot Puree, Wild Mushroom & Brandy Sauce*

**To Finish**

**See Your Server for Today's Dessert Menu**

**Freshly Brewed Tea & Coffee**

**Price €32.95**



**BOYNE VALLEY  
HOTEL & COUNTRY CLUB**