

The Wall Garden Restaurant

*The Boat Inn
The Square
Oughterard
Co Galway*

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Tel: 091 552196

CHOICES OF HOMEMADE SOUPS

Creamy Carrot and Courgette soup

*Roasted Parsnip & Smokey Bacon soup
with blue cheese & parmesan croutons*

Potato and Roast Leek soup

Sweet Potato, Butternut squash and cumin soup

Irish Country vegetable soup

CHOICES OF STARTERS

*Warm Cajun chicken, pine nuts, and garlic crouton toasted in seasonal
leaves with our rapeseed house dressing*

*Chicken parcels with smoked bacon and wild mushrooms creamy with
wine sauce, tossed rocket leaf salad*

*Smoked Salmon and crab roulade, Glenisk crème fraiche chives and
tossed salad €3.50 supplement*

*Chicken liver and cognac parfait, redcurrant and orange sauce, toasted
sourdough and seasonal leaves*

*Smoked duck and beetroot salad, rosemary scented potatoes cake with a
beetroot puree €2.50 supplement*

*Baked goats cheese tartlet, caramelised red onion, toasted hazelnuts,
tossed salad leaves, house dressing*

*Wall garden fish cakes in oatmeal crumb, sundried tomato mayo and
rocket leaf salad*

*All dishes are accompanied with freshly cooked bread rolls & homemade
brown bread*

Cantaloupe melon cocktail, crème de menthe, champagne sorbet

CHOICE OF MAIN COURSE

*Roast Turkey and honey baked ham with a cranberry and sage stuffing,
red wine and rosemary gravy*

*Baked Chicken breast fillet with sage and cranberry stuffing wrapped in
bacon with wild mushroom cream sauce*

*Fillet of Atlantic salmon on roasted vegetables, spring onion mash and a
choice of roast cherry tomato sauce or caper and dill sauce*

Roast stuffed Connemara Lamb in a thyme and garlic jus

*Shank of Connemara lamb cooked in a ruby rich red wine reduction
jus on a bed of caramelised red onion mash €2.00 supplement*

Roast sirloin of Beef in a red wine and rosemary jus

*Pan seared fillet Steak in a rich red wine reduction served with a pepper
or a blue cheese sauce €6 supplement*

*Baked fillet of silver hake, with a roast carrot & parsnip puree and a
caper & dill cream sauce*

*Pan-fried sea trout on a bed of seasonal greens and baby potatoes with a
garlic and lemon aioli*

*Pan-fried Sea bass on roasted vegetables with garlic and thyme potatoes
€2.00 supplement*

CHOICES OF VEGETARAN MAIN COURSES

Crispy Roulade of wild rice, stir-fry veg and cashew nuts cooked in a puff pastry with a hoi sin glaze

Porcinis Mushroom Tortellini in a creamy white wine and garlic sauce

Roast Vegetable and garlic Pancake cooked in a white wine volute sauce, fresh herbs and finished with cream and rocket salad

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Gluten Free & Celiac options available on request

MEDLEY OF DESSERTS (choose any 3)

Chocolate brownie

Cheese cake

Pear & almond tart

Brown bread ice cream

Vanilla ice cream in a brandy basket