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Gallagher's Boxty House

Places

1994

Menu, 1994

Gallagher's Boxty House

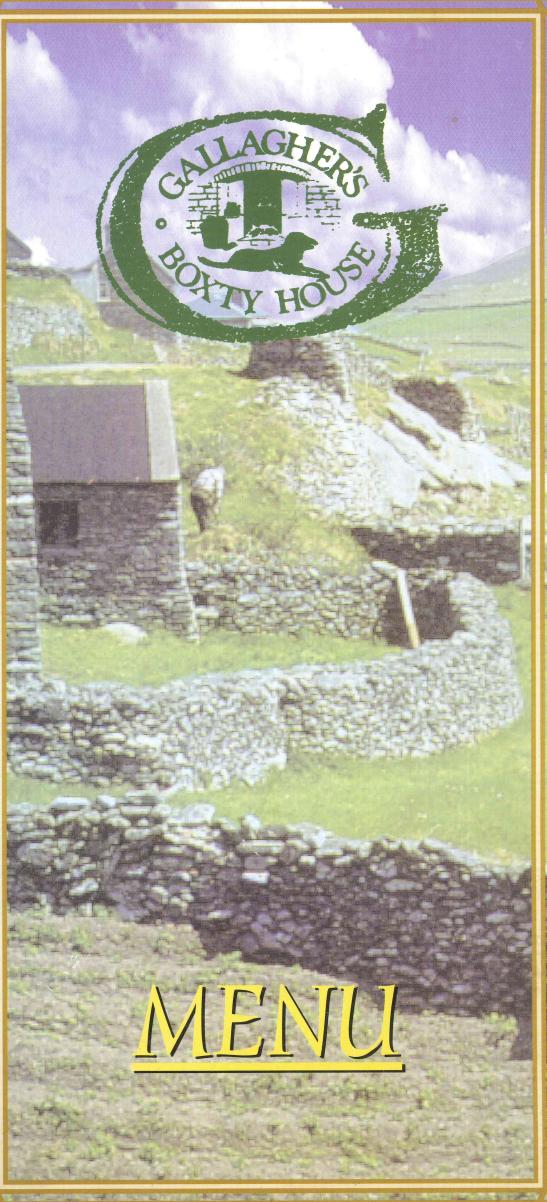
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STARTERS

LEEK & POTATO SOUP **	1.75	SMOKED IRISH SALMON 4.95	
Gallagher's Home-Made Broth.		with Home-made Brown Bread & Butter,	
		Salad & Salmon Dip	
FARMHOUSE PATE	2.45	DIPPITIES ** 2.45	
Gallaghers Chicken Liver Pate.		Boxty pancake ringers	
		served with Sauces to dip.	
Leitrim Corn chowder	2.95	ATLANTIC MUSSELS 2.95	
Chicken, Peppers & Potato in a Cream		Fresh Mussels Steamed in White Wine & Shallots,	
Based Corn Chowder		Finished with Garlic Butter and Cream.	
BAKED AUBERGINE **	2.75	** Vegetarian Starters	
Layred Aubergine and Beer Tomato,			
Baked with a Mature Munster Ch	edder	•	

CODDLES & STEWS

		A.V
	STARTER	Main
GALLAGHER'S TRADITIONAL IRISH STEW	2.95	5.95
Tender <mark>Chunks of I</mark> rish Lamb Cook <mark>ed wit</mark> h		
Potato <mark>es, Саккотs</mark> & Paksley.		
Murphys irish Stew	2.95	5.95
тепдек Pieces or Irish Beer Braised in Микрhys Stout,		
Root Vegeta <mark>bles, Parsley</mark> and Thyme and		
served with Boxty Duaplings.		4
McGowan's Coddle	2.95	5.95
Our Cher's Own Recipe or Sausages, Bacon, Thyone,		
Parsley & Diced Potatoes Cooked to Perfection and		
Finished with Chopped Tomatoes.		
Mollie Mór	3.45	6.95
An Old Recipe for Fish Stew Comprising of Salmon,		
Cockles & Mussels Cooked with Fresh Vegetables in a		
Cream and Tomato Based Sauce.		
Vegetarian Stew	2.75	5.45
Fresh market vegetables casseroled in a tomato and		
coriander based sauce.		

ALL OF THE ABOVE SERVED WITH HOME-MADE BROWN BREAD.

CHILDREN'S CHOICE

CHICKEN FINGERS OR FISHSTICKS
Tender strips of Chicken or Fish, fried in Batter
Served with Fries & Soft drink.
Ice-cream to follow.

3.45

BOXTY DISHES

A TRADITIONAL IRISH POTATO PANCAKE COOKED ON A GRIDDLE, FILLED AND ROLLED - WITH A CHOICE OF FILLINGS.

Beef & Beamish Boxty	6.95
Prime Diced Irish Beer Marinated in Beamish and Fresh Oregano, then Casseroled with Mushrooms and Topped with Horse Radish Sauce. LAMB BOXTY Advances of Chapter or Truck Leath Lightly Casseroled with Green Pennens	6.95
Marinated Chunks of Irish Lamb Lightly Casseroled with Green Peppers and Fresh Leeks Garnished with Yoghurt & Mint Sauce. CHICKEN BOXTY Tender Pieces of Chicken, Peppers & Mushrooms Cooked Slowly in a	6.95
Creamy Irish Mist Sauce. BACON & CABBAGE BOXTY	6.95
Cubes of Gammon & Fresh Cabbage Smothered in Parsley Sauce. FISH BOXTY Salmon, Fresh & Smoked Cod Simmered in a Sauce of Wholegrain Mustard, Dill, Celery & Shredded Carrot.	6.95
CORNED BEEF BOXTY	6.95
Sautéed in Butter and Topped with Parsley Sauce. TÍR NA NÓG BOXTY Julienne of Chicken, Fresh Salmon, Mussels, Peppers & Mushrooms in a Smoked Salmon Sauce.	7.95
SURF & TURF BOXTY Prime Fillet Steak Cooked with Seapood in a Creamy Irish Whiskey Sauce.	7.95
VEGETARIAN DISHES	
Vegetarian Boxty	6.45
Julienne of Aubergine, Courgette, Carrot, Peppers & Onions Lightly Sauteed Sage, Ginger & Fresh Coriander. Served in an Oyster Mushroom Sauce. CHILLI & CHEESE BOXTY	
Julienne of Aubergine, Courgette, Carrot, Peppers & Onions Lightly Sauteed Sage, Ginger & Fresh Coriander. Served in an Oyster Mushroom Sauce. CHILLI & CHEESE BOXTY Soya Based Chilli with Kidney Beans & Melted mature Cheddar, Topped with Sour Cream & Chives. NUT ROAST Roasted Mixed Nuts with Herb Stuffing, Baked in the Oven & Served	ın
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Julienne of Aubergine, Courgette, Carrot, Peppers & Onions Lightly Sauteed Sage, Ginger & Fresh Coriander. Served in an Oyster Mushroom Sauce. CHILLI & CHEESE BOXTY Soya Based Chilli with Kidney Beans & Melted mature Cheddar, Topped with Sour Cream & Chives. Nut Roast Roasted Mixed Nuts with Herb Stuffing, Baked in the Oven & Served with a Spicy Peanut Sauce. CABBAGE PARCELS Crisp Cabbage Leaves Filled with Celery, Onions, Peppers, Leeks & Potatoes in a Herb Cream Sauce. STEAKS 12 OZ T Bone Steak Garlic & Herb Butter, Black Pepper Sauce, Chilli Butter or Plain. 8 OZ FILLET STEAK	6.45 6.95 5.45
Julienne of Aubergine, Courgette, Carrot, Peppers & Onions Lightly Sauteed Sage, Ginger & Fresh Coriander. Served in an Oyster Mushroom Sauce. CHILLI & CHEESE BOXTY Soya Based Chilli with Kidney Beans & Melted mature Cheddar, Topped with Sour Cream & Chives. NUT ROAST Roasted Mixed Nuts with Herb Stuffing, Baked in the Oven & Served with a Spicy Peanut Sauce. CABBAGE PARCELS Crisp Cabbage Leaves Filled with Celery, Onions, Peppers, Leeks & Potatoes in a Herb Cream Sauce. STEAKS 12 OZ T BONE STEAK Garlic & Herb Butter, Black Pepper Sauce, Chilli Butter or Plain.	6.45 6.95 5.45

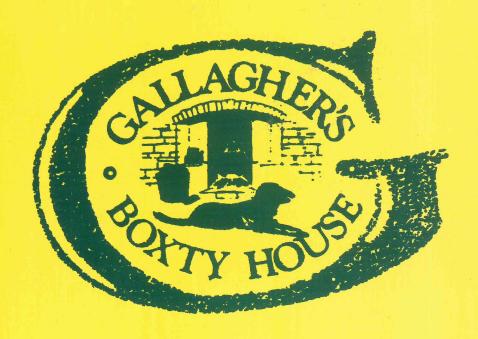
TRAIDISIÚNTA AGUS NUA

BACON, CABBAGE & CHAMP	5.95
Tender Slices of Gammon Served with Cabbage & Champ & a Rich Parsley Sai	исе.
CORNED BEEF, CABBAGE & CHAMP	7.95
Cured Beer Sliced & Served in the Traditional Style.	
Arigna Gammon	7.95
Gammon Steak Marinated to Perfection in Irish Whiskey, Honey & Grain Mus	sтакд.
Changnilled & Served with a Sweet Mustand Cream Sauce.	
Atlantic Mussels	5.95
Fresh Mussels Steamed in White Wine & Shallots, Finished with	
Garlic Butter and Cream. Served with home made brown bread.	
BAKED SALMON STEAK	8.45
Succulent Salmon Marinated in Pernod, Garlic & Paprika, Baked & Topped	
with a Smoked Salmon & Mushroom Sauce.	
FILLET OF SEA TROUT	8.45
Seared Atlantic Sea Trout Cooked with Peppers, Onions, White Wine & Butter	R.
CHICKEN AVOCA ROULADE	8.95
Вкеаsт or Chicken Sturred with Salmon, Dill & Cream Cheese.	
Served with a <mark>n Iris</mark> h Mist Sauce.	
CHICKEN MONTSERRAT	8.45
Breast of C <mark>hicken</mark> Marinated in Chillies, Irish Whiskey & Citrus Juice,	
Chargrilled & Served with a Creacry, Carribbean, Coconut Sauce.	

SIDE PORTIONS

HOME CUT FRIES	1.50
Gallagher's own Thick Cut Fries	
Снамр	1.50
Quality Potatoes Mashed and Creamed with Spring Onion.	
SIDE SALAD	1.50
Green Salad with House Dressing.	
VEGETABLE PORTION	1.50
A Selection of Fresh Market Vegetables	
Home-made Brown Bread	.45
Two Slices or our home made Brown Bread Served with Butter	

SERVICE CHARGE NOT INCLUDED GRATUITIES AT YOUR DISCRETION.
THANK YOU.





GALLAGHERS BOXTY HOUSE

20/21 Temple Bar, Dublin 2. Ireland.

Tel: + 353 - 1 - 677 2762

Fax: + 353 - 1 - 677 9723

e-mail. info@boxtyhouse.ie www. boxtyhouse.ie

