



The Old Boiler Room

7th March 2026

SAINT PATRICK'S DAY MENU



Starters:

- Irish Mussels served in Guinness and shallot broth.
- Pork and Lavender Paté served with a Green Side Salad and Guinness Chutney.
- Granny Ena's Root Vegetable Soup served with Soda Bread, Salted Butter and Lightly Dusted with Fairy Dust.

Appetiser:

- Pork Bon-Bon in a Pink Peppercorn Sauce.



Main Course:

- Slow-cooked Pork Shoulder and Apples, served alongside Champ Mash and a Creamy Cider Sauce.
Ballymaloe:
- A Traditional Irish Stew made with Lamb and served with Potatoes.
- **Irish Seafood Coddle:**
- Layers of Sausage, Bacon, Fresh Seafood in a Tomato and Fresh Herb Broth.



Dessert:

- Traditional Irish Apple Cake served with Green Custard and Calvados.
- Triple Chocolate Brownie with Caramel Brittle and a Creamy Vanilla Ice-cream.
- Irish Whiskey with a Selection of Irish Cheeses, Oatcakes and Chutney.
OR
- Why Not End the Night with an Irish Coffee of half a Guinness?