



Welcome to Brian Boru

The Scenic Rivers Land Trust Fundraiser



Enjoy your choice of the following...

Starter

A cup of our traditional Potato & Leek Soup
Our beginner's Caesar Salad

Main Course

Chicken Pot Pie

A savory blend of roasted chicken, carrots, celery, onions and peas topped with a puff pastry.

Fish & Chips

Fillets of Alaskan Pollock are dipped in our homemade beer batter, deep-fried to a golden brown, served with Irish chips and tartar sauce.

Beef Stew

Tender chunks of beef stewed with carrots, onions and celery topped with mashed potato

Shepherd's Pie

Ground beef sirloin with onions, peas, carrots, rich gravy topped with mashed potatoes.

Irish Reuben

Our first cut of corned beef with sauerkraut, Swiss cheese and Irish mustard dressing, on grilled rye bread.

Vegetarian Boxyty

A traditional potato pancake with Portobello mushrooms, onions, spinach, garlic and peppers, all sautéed with melted provolone and cheddar cheese and smothered with a chunky tomato marinara sauce.

Dessert

Bread Pudding
Chocolate Mousse



\$25.00 per person plus tax and gratuity.
\$10.00 from each menu chosen will be donated



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