1971

Ashford Castle, Lunch Menu, 11 April 1971

Ashford Castle

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ASHFORD CASTLE LTD. Cong, Ireland

LUNCHON £1.99


Plated Hors d’oeuvres

or

Chilled Grapefruit Cocktail
Hot Asparagus - Melted Butter
Chilled Vichysoisse

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Cream of Fresh Chicken Soup
or

Chilled Orange Juice

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Roast Easter Lamb - Fresh Mint Sauce
or

Fried Fillet of Plaice - Remoulade Sauce
Saute Lamb's Liver and Onions
Baked Chicken Pot Pie - Americaine Style
Cold Meat Platter and Salad

Buttered Mixed Vegetables
French Fried and Baked Jacket Potatoes
Tossed Salad as you like it with
Roquefort or Vinaigrette Dressing.

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Gâteau Chinoise
Caramel Cream
Lemon Soufflé
Plain Ice Cream
Choice from the Cheese Tray

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Filtered Coffee

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12½% Government and Service Tax.