Ashford Castle, Dinner Menu, 6 July 1971

Ashford Castle

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DINNER £ 3.75 6th July 1970

Ashford Castle Smoked Salmon - 35p Extra

or

Galway Bay Crab Meat Cocktail
Homemade Liver Pate
Hot Cuts of Sea Food
Husmark Herring Salad
Half Fresh Grapefruit

Cream Washington
or
Chicken Consomme with Sherry
Chilled Tomato Juice

Roast Stuffed Turkey and Ham - Cranberry Sauce
Grilled Sea Trout - Parsley Butter
Pan Fried Entrecote Steak Marechal
Poached Fillet of Sole Normande
Cold Roast Lamb and Salad
Buttered Cauliflower and French Beans
Croquette and New Boiled Potatoes

Possed Radish Salad

Fresh Strawberries and Cream
or
Apple Pie and Icecream
Choice of Cheese Tray

Filtered Coffee

Irish Coffee 35p Extra

12½% Service and Government Tax