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Arbutus Restaurant, Menu

Arbutus

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Arbutus

TODAYS SPECIALITIES

GRILLED SCALLOPS WITH CORRIANDER AND MANGETOUT SALAD £7.25
SALMON AND SPINACH TERRINE WITH HERB MAYONNAISE £7.85
1/2 DOZ. GALWAY OYSTERS £7.25
MUSSELS WITH SAFFRON AND ORANGE £7.25
SAUTE OF CHICKEN LIVERS WITH WARM POTATO SALAD £7.25
IRISH SMOKED SALMON £7.85
HOT OYSTERS WITH CUCUMBER AND HERBS £7.25
OGEN MELON AND PARMA HAM £7.25
TOURTE FOREZIEENNE £7.25

COCKLE AND MUSSEL SOUP £2.95
FRESH MUSHROOM SOUP £2.95

BAKED SEA BASS, SAUCE PROVENCALE £14.25
FILLET OF TURBOT WITH MUSTARD SOUFFLE £14.25
PANACHE OF SEAFOOD WITH TARRAGON BUTTER £14.25

ROAST RIB OF BEEF, SAUCE BEAUJOLAIS A LA MOELLE £14.25 PER PERSON
(20 MINS - 2 PEOPLE)
SEARED SIRLOIN WITH SAUCE CHORON £14.25
ROAST MALLARD WITH ELDERBERRIES £13.95
SALMIS OF ROAST PHEASANT WITH LENTILS £13.95
ROAST RACK OF LAMB WITH GARDEN HERBS £14.25 PER PER PERSON
(20 MINS - 2 PEOPLE)
LOIN OF VENISON WITH CELERIAC £13.95

A SELECTION OF FRESH VEGETABLES AND POTATOES £2.85
OR
TOSSED GREEN SALAD £2.25

IRISH FARM CHEESE BOARD £3.65

SWEET FROM THE TROLLEY £3.45

PLEASE ASK TO SEE OUR SPECIAL TEAS AND COFFEES £1.50

WE ASK THAT YOU DO NOT SMOKE PIPES OR CIGARS WHILE

OTHERS ARE STILL EATING

WE WILL BE DELIGHTED TO SERVE COFFEE IN THE LOUNGE

TASTING MENU £26.00 16TH NOVEMBER 1989

(SERVED ONLY TO A COMPLETE PARTY)

SAUTE OF CHICKEN LIVERS WITH WARM POTATO SALAD

HOT OYSTERS WITH CUCUMBER AND HERBS

FILLET OF SEA BASS WITH MUSTARD SOUFFLE

LEMON SORBET

LOIN OF VENISON WITH CELERIAC

IRISH FARM CHEESE

SWEET FROM THE TROLLEY

COFFEE AND PETITS FOURS

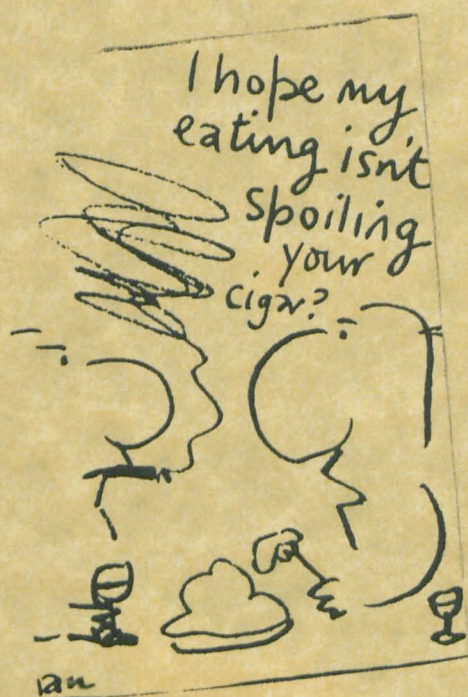
DINNER MENU £19.25

TOURTE FOREZIEENNE
OR
OGEN MELON WITH SAUTERNES

BREAST OF CHICKEN WITH HONEY AND LEMON
OR
FILLET OF SALMON ON TWO SAUCES

IRISH FARM CHEESE BOARD
OR
SWEET FROM THE TROLLEY

COFFEE AND PETITS FOURS



Four Oyster Eaters
by Pauline Bewick

ARBUTUS LODGE HOTEL
Montenotte Cork Ireland Tel.021-501237