Celtic Mews, Menu

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Fish from The Celtic Sea

Sole Fillets with Prawns and Mornay Sauce
Prawns Meunière, or Provencal
Lobster: Newburg and Rice or Au Beurre
Fresh Seafood of the Day

Main Meat Courses

Celtic Fillet Steak, cooked at table, enriched with Whiskey
Roast Duckling Flambée with Orange Sauce
Steak Tartare (uncooked) Chopped Filet with Seasonings
Fillet Steak Dijonaise

Chef’s Specialities

Traditional Irish Lamb Stew
Filet of Beef Stroganoff with Rice
Escalope of Veal de Gourmet
Steak Au Poivre with Cognac

Today's Special

Hosts: The Gray Family

Value Added Tax Included.
Special Requirements. Chef will be glad to facilitate
Appetisers
- Mushrooms in Garlic
- Paté Maison with Aspic
- Escargot Francaise
- Dublin Bay Prawn Cocktail
- Seafood Hor's D'oeuvre
- Oak Smoked Salmon
- Avocado and Prawns Marie Rose
- Prawns and Scallops Mornay
- Gujons of Sole Tartare

Home Made Soups
- Crock of French Onion
- Fresh Lobster Bisque
- Soup of the Day

Head Chef, Willie Woods
Fresh Vegetables of the Day
(on request)

Potatoes
Savoury Scott Mash........
Baked Potatoes.......... 
Lyonnais Sauté.......... 

Seasonal Mixed Salads
Dressings to Taste

Desserts & Flambée's
Cherries Jubilee.........
Crêpes Suzettes (2 pers)........
Trolley Selection of Home Made
Specialities........

Coffee & Cream........
Celtic Irish Coffee........
Decafinated Coffee....... 
Tea........

Head Waiter, Tony Conlon