1954

City of Dublin, Bill of Fare, January 1954

City of Dublin

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A city of Dublin bill of fare

HORS D'OEUVRES
Caviar Lobster Cocktail 5/6
Smoked Salmon 6/-
Galway Oysters per dozen Grape Fruit 1/6
12 Escargots Chablisienne 6/6 Prawn Cocktail 5/6
Mutton Broth 1/6
Thick Kidney 1/6
Eggs Mayonnaise 2/6
Petite Marmite 2/-
Tomato and Vegetable Broth 1/6
Eggs in Cocotte a la Creme 3/6
Cream of Vegetables 1/6
Mushroom Omelette 4/6
Omelette Espagnole 4/6
Scrambled Eggs with Tomato 3/6
Eggs on Toast 3/6
Mushroom Omelette 4/6
Grilled Sole 7/6
Fried Fillet Plaice and Tartare Sauce 5/6
Grilled Sole, Tartare Sauce 7/6
Lobster Thermidor
Fried Fillet Sole, Tartare Sauce 7/6
Lobster Thermidor
Boiled Salmon, Hollandaise Sauce 9/-
Lobster Mornay 5/6
Roast Turkey and Ham, Cranberry Sauce 10/6
Roast Chicken and Ham 8/6
Roast Chicken and Ham, Cranberry Sauce 10/6
Roast Stuffed Duckling, Apple Sauce 12/-
Roast Chicken and Ham, Cranberry Sauce 10/6
Roast Wild Duck, Port Wine Sauce 12/6
Roast Chicken and Ham 8/6

COLD MEATS
Roast Beef 5/-
Pressed Ox Tongue 5/-

FROM THE GRILL
Fillet Steak 6/-
Rump Steak 5/-
Chump Chop 5/-
Porterhouse Steak (2 persons) 14/6
Grilled Chicken and Sausages 8/6
Spatchcock of Pet Poussin 10/6
Mixed Grill 6/-

VEGETABLES
Saute, Fried, Boiled or Mashed Potatoes 1/-
Celery Bechamel 2/6
Fried Onions 2/-
Garden Peas 2/-
French Fried Onions 2/6
Asparagus Mornay 3/6
Asparagus, Melted Butter 3/6
Tomatoes 1/9

SALADS
Italiane 2/6
Beetroot 1/-
Potato 1/-
French Salad 2/-

SWEETS
Fruit Salad 3/6
Apple Tart 2/-
Banana Split 4/6
Assorted Cream Ices 1/6
Meringue Glace 3/-
Omelette Surprise 4/6
Sherry Trifle 1/6
Pier Helene 4/6
Meringue Chantilly 3/6
Crepes Suzette 5/6
Coupe Jacque 3/6
Rum Omelette 8/6

SAVOURIES
Chicken Liver on Toast 2/6
Welsh Rarebit 2/-

CHEESE
Cheese 2/-

FRENCH WINES IN CARAFE—Vin Blanc or Vin Rouge, Barton & Guestier. Per Half Carafe 4/6; Per Carafe 8/6

The Chef will be pleased to execute Special Dishes to Order.