


1981-09-01

Glenview Hotel, Menu, 1st September 1981

Glenview Hotel

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Glenview Hotel Ltd.

GLEN O' THE DOWNS, DELGANY, CO WICKLOW TELEPHONE 862896

THE PRICE OF DINNER IS DETERMINED
BY THE PRICE OF THE MAIN COURSE.

DINNER

1st SEPTEMBER, 1981.

Chilled Honeydew Melon Wedge
Half Avocado Marie Rose
Apple, Celery & Walnut Mayonnaise
Chicken Liver Pate-Hot Finger Toast
Tomato, Onion & Cucumber Vinaigrette
Creamed Cheese & Mixed Herb Mousse
Home Made Ox-Tail Soup
Cream of Mushroom Soup

Oak Smoked Boyne Salmon.....£3.75p.Extra.
Half Dozen Oysters.....£5.25p.Extra.

Fried Fillet of Plaice Tartare
Chicken Liver Risotto
Goujons of Monk Fish Remoulade
Devilleed Whitebait

ENTRECOTE SAUTE AU HERBES DE PROVENCES (Pan Fried Sirloin Steak, Mixed Herb Butter)	£12.00p
FILET DE SOLE DE DOVRE CAPRICE (Grilled Fillet of Dover Sole, Banana & Chutney)	£12.50p
COTE DE VEAU CORDON BLEU (Veal Chop Stuffed with Ham & Cheese, Wrapped in Egg & Tarragon)	£12.00p
DEMI CANETON ROTI BIGARRADE (Half Roast Duckling, Orange & Black Cherry Sauce)	£10.50p
SAUTE DE BOEUF STROGANOFF AU RIZ (Strips of Fillet of Beef, Onions, Mushrooms Brandy & Cream)	£12.00p
POACHED FILLET OF BRILL DUGLERE (Brill, White Wine Sauce, Mushrooms & Tomato)	£12.00p
PICCATA DE VEAU AU CHAMPIGNONS (Slices of Veal in a Mushroom & Sherry Sauce)	£12.00p
COTE DE PORC DIJONNAISE (Pan Fried Pork Chop, in a mild Mustard Sauce)	£10.50p
WHOLE GRILLED SEA TROUT MAITRE D'HOTEL (Whole Sea Trout, Boned from the Back, Grilled with Parsley Butter)	£13.00p
COTELETTE D'AGNEAU GRILLE VERT PEE (Three Grilled Lamb Cutlets, Straw Potatoes & Tomato)	£12.00p
DEMI POUSSIN EN COCOATTE BASQUAISE (Half Spring Chicken, Wine, Onions & Peppers)	£10.00p

Patatouille Nicoise-Glazed Baton Carrots
Baked & Delmonico Potatoes

Black Forest Gateaux
New Zealand Kivi Fruits
Profiteroles Glace au Syrah
Fresh Pineapple with Kirsch
French Apple Pie & Custard
Meringue Glace Chantilly
Choice of Cheeses.....75p.Extra.
Feire Puchee au vin Rouge

COFFEE After Eight Mints