

1981-07-03

Glenview Hotel, Menu, 3rd July 1981

Glenview Hotel

Follow this and additional works at: <https://arrow.tudublin.ie/menus20c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Glenview Hotel, "Glenview Hotel, Menu, 3rd July 1981" (1981). *Menus of the 20th Century*. 34.
<https://arrow.tudublin.ie/menus20c/34>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 20th Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie, vera.kilshaw@tudublin.ie.



Glenview Hotel Ltd.

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

THE PRICE OF DINNER IS DETERMINED
BY THE PRICE OF THE JOINT.

DINNER: 3rd July, 1981.

CHILLED HONEYDEW MELON WEDGE AU PORTO
HALF AVOCADO MIXED SEAFOOD MARIE ROSE
PLATE OF HORS D'OEUVRES
CHICKEN LIVER PATE HOT FINGER TOAST
CHILLED FRESH GRAPEFRUIT & ORANGE COCKTAIL
SMOKED RAINBOW TROUT HORSE RADISH SAUCE
HOME MADE OX-TAIL SOUP
FRESH ONION SOUP CROUTONS PARMESAN CHEESE

OAK SMOKED BOYNE SALMON£3.50p Extra.

FRIED FILLET OF PLAICE TARTARE
BRAISED OX-TONGUE FLORENTINE
GOUJONS OF MONK FISH REMOULADE
OVEN BAKED EGGS MODERNE

ENTRECOTE GRILLE CAFE DE PARIS	£11.00p
Grilled Sirloin Steak with a Mixed Herb Butter & 25 Different Herbs)	
DARHE DE SAUMON POCHEE CONDORCET	£12.00p
Salmon White, Wine Sauce, Cucumber & Tomato)	
SAUTE DE VOLAILLE BASQUAISE	£ 9.50p
Half Chicken, in Red Wine Sauce with onions, Red & Green Peppers)	
COTE DE VEAU AU FRAISES FRAIS	£11.00p
Veal Outlet, Stuffed with Fresh Strawberries, Strawberries Sauce)	
TRUITE DE MER BEAULIEU	£12.00p
Whole Sea Trout, Stuffed with Mushroom & Tomato, White Wine Sauce)	
CANETON BRAISE MONTMORENCY	£10.00p
Half Roast Duckling, Smothered in a Black Cherry Sauce)	
FILET MIGNON DE PORC MEXICAINE	£10.00p
Small Fillets of Pork, Red Wine Sauce, Onions, Mushrooms, Tomato, Red & Green Peppers, Mixed Herbs)	
PAUPIETTE DE SOLE DE DOVRE EPICURIENNE	£12.00p
Filletts of Dover Sole Wrapped in Spinach, White Wine Sauce)	
COTELETTE D'AGNEAU BIGNON	£11.00p
3 Lamb Cutlets, Greek Style Rice, Madeira Sauce)	
PETIT FILET DE BOEUF AU POIVRE	£11.00p
Two Small Fillet Steaks in a Pepper & Brandy Sauce)	

FRESH BROCCOLI HOLLANDAISE, PEAS FRENCH STYLE
BRAISED CELERY
NEW POTATOES, BERICHONNE POTATOES

CHOICE OF SWEET FROM THE TROLLEY
HOT RASPBERRIES & VANILLA ICE

SELECTION OF CHEESE£.75p Extra.

CONA COFFEE

Gaelic COFFEE £1.20p.

COFFEE ROYALE £1.40p.

AFTER EIGHT MINTS