The Lord Edward, Menu

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Hors d'Oeuvres

Oysters 1.40
Kilcolgan Oysters (½ doz.) 1.95
Oysters Mornay (½ doz.) 2.20
Oyster Cocktail 7.95
Seafood Cocktail 2.95
Smoked Irish Salmon 10.95
Smoked Salmon Pâté 9.50
Smoked Eel 8.95
Smoked Trout 8.95
Marinated Herring 6.95
Dressed Crab 9.90
Melon filled with Prawns 11.90
Melon Oporto 6.50
Prawn Cocktail 10.95
Prawns in Garlic Butter (hot) 12.95
Avocado Pear filled with Crab, Prawns 10.00
Avocado Vinaigrette 6.50

Mussels 7.95
Moules Marinière (½ portion) 5.95

Soup
Seafood Chowder 6.95
Prawn Bisque 6.20
French Onion 5.95
Cream of Tomato 4.75

Plaice 18.50
Grilled Fillets of Plaice
Plaice Meunière sprinkled with fine herbs & cooked in butter
Fried Plaice breadcrumbed, then fried, served with lemon and sauce tartare

Turbot
Poached Turbot 28.95
Turbot au Gratin 30.95
Grilled Turbot 28.95

Sole
Grilled Sole 39.00
on the bone, maitre d'hôtel butter
Sole Lord Edward 28.90
steamed, garnished with prawns, white wine & lobster sauce, stuffed with smoked salmon
Sole Goujon 24.50
strips of sole, crumbed & fried served with lemon & tartare sauce
Sole Caprice 24.50
floured, sprinkled with fine herbs and sliced banana and sauce bernaise
Sole Meunière 24.50
sprinkled with fine herbs and cooked in butter
Sole Bonne Femme 24.50
cooked in white wine with shallots, mushrooms and parsley
Sole Colbert 39.00
fried with back opened up and maitre d'hôtel butter
Sole au Gratin 24.50
poached in cheese sauce with a little madeira, grated cheese
Sole Véronique 24.50
poached and garnished with muscat grapes, coated with white wine sauce and glazed

Cold Buffet
Prawn Mayonnaise 4.95
Lobster Mayonnaise
Salmon Mayonnaise 2.60
Crab Mayonnaise 18.50

Lord Edward Specialities
Fish Stew 21.50
Scallops and Prawns Newburg 29.95
cooked in brandy, madeira and cream, and served with boiled rice
Fruits de Mer Meunière 26.00

Gratuities at your discretion...
12½% Service Charge for Parties of 8 or more
All prices include Value Added Tax
Edward

**Sea Trout** 2.15
- Poached Sea Trout
- Sea Trout Meunière
- Grilled Sea Trout

**Scallops** 2.99
- Scallops Provençale
cooked in butter, covered with garlic-flavoured tomato and served with rice
- Scallops Florentine
poached, served on leaf spinach, coated with cheese sauce and glazed
- Scallops St. Jacques
steamed, served in shell, piped with duchesse potato, white wine sauce, sprinkled with cheese
- Scallops Diane
tossed in butter, garlic, flamed with brandy, cream and parsley, served with rice

**Meat Dishes**

**Irish Stew** 1.95
traditional lamb stew with potatoes and seasonal vegetables

**Sirloin Steak Maison** 2.90
served with a cognac sauce with mushrooms, mustard & onions

**Breast of Chicken** 1.75
sautéed in a white wine sauce with glazed peaches

Our Chef will be happy to prepare a Vegetarian Dish on request . . .

**Vegetables** 3.75
Fresh Vegetables of the day

**Potatoes** 3.95
- Creamed Potatoes
- Boiled Potatoes
- Croquette Potatoes
- Sautéed Potatoes
- French Fried Potatoes

**Salads**

- Mixed Salad 4.80
- Salad Nicoise 5.95
  - onion, tomato, turnip, fish, olives & green peppers

**Sauces**

- rich currp sauce
- boile rice anb cbotnep
- bballots, line berbs anb blbite sance blitb mustarb aub parmesan cbeese
- frieb , coateb blitb Iigbt batter anb frieb,
- serIJeb blitb lemon & sauce tartare
- cookeb in butter blitb tomato concasse lIlitb rich tomato sauce
- cooked in brabyn madeira and cream, served with boiled rice
- cooked in butter with garlcap-flavourbed tomato and served with rice
- steamed, tossed in butter, coated in fish curry sauce, served with boiled rice and chutney
- flared in brabny with bhallots, fine herbes and white wine sauce with mustard and parmesan cheese
- fried garnished with cucumber, coated with a cheese sauce, seasoned with paprika
- steamed, tossed in butter, coated in fish curry sauce, served with boiled rice and chutney
- flared in brabny with bhallots, fine herbes and white wine sauce with mustard and parmesan cheese

**Lobster** (priced daily)
- taken from shell, sliced and cooked in lobster stock with brandy and madeira, served with boiled rice
- taken from shell, poached in white wine, cheese sauce, served in shell
- cooked in white wine, brandy, cream, with chopped onion and tomato
- taken from shell, sliced and mixed with mornay and Américaine sauce, glazed, served in shell
- flared in brandy with bhallots, fine herbes and white wine sauce with mustard & parmesan cheese, served in shell
- poached, garnished with cucumber, coated with a cheese sauce, seasoned with paprika
- poached in butter with tomato concasse with rich tomato sauce
- poached Maison
- cooked in butter with Tomato concasse with rich tomato sauce
- Mornay
- Américaine
- Cardinal
- Thermidor

**Fried Prawns**
floured, coated with light batter and fried, served with lemon & sauce tartare

**Prawns**
- Tzarine
- Madras
- Thermidor

**Salmon** 2.90
- Poached Salmon
- Salmon Meunière
- Grilled Salmon