waterville beach hotel

Dinner Saturday 8th August

Chilled Fruit Juice  Roll Mop Herring Salad
Grapefruit Cocktail Mussels Marinaire
Honeyleaf Melon Wedge Dingle Bay Prawn Cocktail 7.5p extra
Egg Mayonnaisse Lobster Cocktail £1 extra
Ravioli Irish Oak Smoked Salmon £1.50 extra
Open Melon with Prawns £1 extra OPEN MELON WITH PORT £1 EXTRA

Cream of Asparagus Soup Conimme Nature

Roast Leg of Lamb - Mint Sauce
Grilled Prime Sirloin Steak Garni £1.50 extra
Grilled Pork Chop - Seasoning - Apple Sauce
Bitock of Beef Bordelaise
Curried Chicken with Rice
Cold Roast Pork Salad
Deep Fried Ballinskelligs Plaice - Tartare Sauce
Fillet of Solans Sole Walaska
Pan Fried Valencia Scallops with Bacon
 Monkfish Marinaire
Deep Fried Valencia Scampi - Tartare Sauce £1 extra
Poached or Grilled Lough Curry Salmon - Hollandaise Sauce £1 extra

Roast / Creamed Potatoes or Side Salad
Ratatouille
Buttered Turnips

Sweets from Trolley or Cheese Board
Artic Roll
Tea / Coffee
Wine 80p per glass
Dinner £7.75 plus 12½% Service Charge
Head Chef Robert Flynn

Gaelic Coffee £1.20