Menus of the 20th Century

1981

Waterville Beach Hotel, Dinner Menu, 8th August, 1981

Waterville Beach Hotel

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waterville beach hotel

Dinner Saturday 8th August

Chilled Fruit Juice          Roll Mop Herring Salad
Grapefruit Cocktail          Mussel Marinare
Honeymelon Melon Wedge              Dingle Bay Prawn Cocktail 75p extra
Egg Mayonnaise                Lobster Cocktail £1 extra
Ravioli                      Irish Oak Smoked Salmon £1.50 extra
Oven Melon with Prawns £1 extra

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Cream of Asparagus Soup        Consomme Nature

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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
Fillets of Shellfish Sole Walaska
Pan Fried Valencia Scallops with Bacon
 Monkfish Marinare
Deep Fried Valencia Scampi - Tartare Sauce £1 extra
Poached or Grilled Lough Currane Salmon - Hollandaise Sauce £1 extra

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Roast / Creamed Potatoes or Side Salad
Ratatouli
Buttered Turnips

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Sweets from Trolley or Cheese Board
Artic Roll
Tea / Coffee

Dinner £7.75 plus 12½% Service Charge
Head Chef Robert Flynn

Wine 80p per glass
Gaelic Coffee £1.20