

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  
Grapefruit Cocktail  
Honeydew Melon Wedge  
Egg Mayonnaise  
Ravioli  
Open Melon with Prawns £1 extra

Roll Mop Herring Salad  
Mussels Marinière  
Dingle Bay Prawn Cocktail 75p extra  
Lobster Cocktail £1 extra  
Irish Oak Smoked Salmon £1.50 extra  
Open Melon with Port £1 extra

\*\*\*\*\*

Cream of Asparagus Soup

Consomme 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  
Fillets of Skelligs Sole Walaska  
Pan Fried Valentia Scallops with Bacon  
Honeyfish Meunière  
Deep Fried Valentia Scampi - Tartare Sauce £1 extra  
Poached or Grilled Lough Currane Salmon - Hollandaise Sauce £1 extra

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Roast / Creamed Potatoes  
Ratatooi  
Buttered Turnips

or Side Salad

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Sweets from Trolley  
Artic Roll

or Cheese Board

Tea / Coffee

Wine 80p per glass  
Gaelic Coffee £1.20

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

