Menus of the 20th Century

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Restaurent Baroque

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Restaurant Baroque
A La Carte

Prawn Cocktail £4.35
Paté de Chef Cumberland Sauce £1.80
Smoked Salmon Salad £4.35
Mussels Café de Paris £2.25
Savoury Mushrooms with Garlic £2.10
Chicken Croquettes with Salad £2.20
Fresh Soup of the Day £0.90
French Onion Soup Gratinée £1.35

Crab Moulare au Gratin £5.95
Saute of Lambs Kidney Marsalla £5.95
Medallions of Veal à la Crème £6.75
Prawns Thermidor or Garlic Butter £9.95
Fillet Steak Bearnaise Sauce £7.95
Sirloin Steak Pepper Sauce or Garlic Butter £6.95
Deep Fried Scampi Tartare Sauce £8.95
Lobster Thermidor or Garlic Butter £8.8

Selection of Fresh Vegetables £1.85

Please ask for our Dessert Menu
Table d'Hôte

£ 12.95

Salad aux Lardons
Hors d'Oeuvres Varies
Sauté of Lamb's Kidney Marsalla
Mussels Café de Paris
Smoked Salmon Pâté
Avocado & Shrimp Cocktail
Crab Nougare au Gratin
Smoked Wicklow Trout
Ogen Melon with White Port

Beef Consommé with Port
Fresh Soup of the Day
French Onion Soup Gratinée

Lobster Thermidor or Garlic Butter (£ 1.50 extra)
Prawns Thermidor or Garlic Butter (£ 1.50 extra)
Fillet of Beef Baroque Style
Boneless Stuffed Duck Grand Marnier
Medallions of Veal à la Crème
Sirloin Steak Bearnaise Sauce
Roast Rack of Lamb Provençale

Selection of Fresh Vegetables

Selection of Desserts & Homemade Ices