


1982

## Hunter's Hotel, Dinner menu

Hunter's Hotel,

Follow this and additional works at: <https://arrow.tudublin.ie/menus20c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

---

### Recommended Citation

Hunter's Hotel,, "Hunter's Hotel, Dinner menu" (1982). *Menus of the 20th Century*. 69.  
<https://arrow.tudublin.ie/menus20c/69>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 20th Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact [arrow.admin@tudublin.ie](mailto:arrow.admin@tudublin.ie), [aisling.coyne@tudublin.ie](mailto:aisling.coyne@tudublin.ie), [vera.kilshaw@tudublin.ie](mailto:vera.kilshaw@tudublin.ie).

*Lillian  
Armstrong*

# Hunter's Hotel

## Menu

D I N N E R.....£12.  
(No Service Charge)

---

Chilled Melon Wedge  
" Half of Fresh Grapefruit Maraschino  
Chef's Special Pate & Hot Toast  
Oak Smoked Fresh Trout & Lettuce  
Terrine Maison & Lettuce  
~~XXXXXXXXXXXXXXXXXXXXXXXXXXXX~~  
Hors d'Oeuvre of Fresh Salmon Mayonnaise

HOT DISH: Asparagus Tips with Butter  
Poached Egg Madras

---

Beef Consomme au Riz  
Cream of Fresh Mushroom Soup

---

Fillet of Codling Meuniere  
Medallion of Monkfish Provencal  
Roast Ribs of Deef. Horseradish See  
Escallop pf Pork a la Creme  
Curried Chicken with Rice  
Rosette of Lamb Maison  
Cauliflower with Cream Sauce  
Buttered Carrots. Minted New Potatoes.  
Roast Potatoes

---

*fraises à la creme*  
Ice Cream with Fresh Raspberries  
Fresh Strawberries & Cream  
Vanilla Meringue Glace  
Fresh Lemon Souffle & Whipped Cream  
Profiteroles & Hot Chocolate Sauce  
Bayarian Grange Cream  
Homemade Coffee & Cream  
Caramel Ice Cream  
"There is nothing which has yet been  
contrived by man by which so much  
happiness is produced as by a good inn"



Dr. Samuel Johnson