
Menus of the 20th Century


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The Sussex Room

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The Sussex Room

A LA CARTE SPECIALS

47. POACHED ATLANTIC TURBOT HOLLANDAISE	£8.00
45. SOLE ON THE BONE	£8.50
50. BALLYSHANNON KING SCALLOPS	£10.50
36. FRESH SHELLED PRAWN COCKTAIL	£4.70

D I N N E R

ASSORTED CHILLED FRUIT JUICES - POACHED EGG FLORENTINE
DUBLIN BAY SEAFOOD COCKTAIL - COCKTAIL AIDA
PATE OF CHICKEN LIVERS - SALADE REGENT

CREAM OF LEEK SOUP - CONSOMME AU XERES
OXTAIL SOUP

20.	SIRLOIN STEAK SAUTE CHASSEUR (pan fried, with sliced mushrooms, tomato concasse, white wine, and demi-glazed)	£7.70
21.	ROAST LOIN OF PORK STRASBOURG (served on a bed of sauerkraut, with apple sauce, and gravy)	£7.40
22.	JULIENNE OF BEEF MADRAS (tossed in butter, served in a spicy curry sauce)	£6.50
23.	CHICKEN SAUTE PRINCESSE (served in a supreme sauce, with asparagus tips)	£6.50
24.	BAKED FILLETS OF PLAICE MORNAY (poached in white wine, served with a rich cheese sauce)	£6.15
18.	ROAST SPRING LAMB (served with a mint sauce, and a rich stuffing)	£9.00
99.	ROAST HALF DUCK a l'ORANGE (crisp duck, served with a rich orange sauce)	£9.00

CAULIFLOWER MORNAY
CREAMED SPINACH

CROQUETTE POTATOES

SELECTION FROM SWEET TROLLEY

COFFEE

Monday, 13th April, 1931.