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

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DINNER

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

***

CREAM OF LEEK SOUP  
CONSOUME AU XERES

OXTAIL SOUP

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20. SIRLOIN STEAK SAUTÉ 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 SAUTÉ 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

25. 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

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CAULIFLOWER MORNAY  
CREAMED SPINACH

***

CROQUETTE POTATOES

***

SELECTION FROM SWEET TROLLEY

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COFFEE

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Monday, 13th April, 1981.

12½% Service Charge is added + 2½% B.S.C.