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Glenview Hotel, Dinner Menu, 23th July,1981

Glenview Hotel

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Jenview Hotel Ltd.

GLEN O' THE DOWNS, DELGANY, CO. WICKLOW TELEPHONE 862896.



DINNER

THE PRICE OF DINNER IS DETERMINED BY THE PRICE OF THE MAIN COURSE.

23rd JULY, 1981.

Chilled Honeydew Melon Wedge Chicken Liver Pate-Hot Finger Toast Fresh Grapefruit & Crange Cocktail Coquille of Salmon Mayonnaise Minestrone au Parmesan

Fried Fillet of Plaice Tartare Goujons of Monk Fish Remoulade Devilled Whitebait Poached Fillet of Cod Mornay

COTE DE VEAU AU ROMARIN FRAIS £11.00p (Pan Fried Veal Chop. Fresh Resemary Butter) DELICE DE FLETAN A LILLOISE £11.00p (Silee of Halibut, cooked in White Wine, Tomato Puree, Tarragon & Bacon) FILET MIGNON DE PORC MEXICAINE £10.00p (Filet of Pork, with Onions, Mushrooms, Tomato, Red & Green Pepper DEMI CANETON ROTI A L'orange (Half Roast Duckling, Black Cherry Sauce) PICCATA DE VEAU AU CHAMPIGNONS (This Siless of Veau AU CHAMPIGNONS) (Thin Slices of Veal in a Red Wine sauce with Mushrooms) DARNE DE SAUMON POCHEE HOLLANDAISE 212.00p (Poached Centre Cut of Salmon(Egg & Butter Sauce) COTELETTE D'AGNEAU GRILLE VERT PRE £11.00p (Three Lamb Cutlets, grilled & served with Straw Chips & Tomato) ENTRECOTÉ SAUTE AU POIVRE £11.00p (Pan Fried Sirloin Steak, wrapped in a Pancake & Coated with Pepper Gauce) DEMI POUSSIN EN COCOTTE FORESTIERE 29.00p (Half Spring Chicken in a Casserole of Red Wine, Onions, Mushrooms & Lardons LA TRUITE DU LAC AMANDINE £11,00p (Two-Grilled Rainbow Trout Amandine) COTE DE PORC DIJONNAISE £10.00p (Pork Chop, pan fried & served with a Mustard Sauce)

Haricot Vert Frais-Courgettes Fins Herbes Pommes Neuvelles et Delmonico

> La Voiture d'Entremets Hot Raspberries & Ice Gream