

Technological University Dublin ARROW@TU Dublin

Menus of the 20th Century

Gastronomy Archive

1111

The Park Room, Menu

The Park Room

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

The Park Room, "The Park Room, Menu" (1111). *Menus of the 20th Century*. 80. https://arrow.tudublin.ie/menus20c/80

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, aisling.coyne@tudublin.ie, vera.kilshaw@tudublin.ie.





Hors D'oeuvres

Your choice of Mediterranian appetizers from the buffet

First Courses

Bresaola with celery and parmesan cheese
Rolled fillet of sole and red peppers served with a basil dressing
A warm salad of artichoke heart, scallops and pleurotte
mushrooms in a balsamic vinegar
Terrine of lobster and mange tout with sliced plum tomatoes
Timbale of goats cheese and asparagus tips with a coulis of herbs
Basil leaves of pasta with a shellfish ragout
Warm cream of white bean soup, pasta and celery leaves
Rigatoni alla "Pavarotti", with zucchini and ricotta cheese
Linguine with green beans and pesto

Main Courses

Escalope of salmon with lentils and watercress

Thin slices of monk fish served on a fresh tomato coulis

Fillet of red mullet in breadcrumbs and a fresh origano Sauce

Beef fillet with rosemary and green salad

Breast of chicken filled with zucchini and fontina cheese

Loin of English lamb with white cabbage and mint

*

Selection of desserts from the trolley

+

Menu Selection from above

Two courses £19.00. Three courses £21.50. Four courses £24.50

All prices inclusive of service charge and V.A.T.

The Chef's Seasonal Specialities

Ravioli of radicchio filled with a blend of Italian cheeses and thyme £11.00

Fresh tagliolini pasta served with lobster £16.00

Baked turbot with leeks, potato and truffle gnocchi £19.50

Oven baked lobster and braised Mediterranean vegetables £16.50

Breast of duck on a bed of spinach, pine kernels, raisins and red wine sauce £15.00

¥

All main courses are served with daily selection of vegetables

¥

All prices are inclusive of service and value added tax