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Glenview Hotel, Dinner Menu, 22th July,1981

Glenview Hotel

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Glenview Hotel Ltd.

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

Sleth

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

DINNER

22nd JULY, 1981.

Gondole de Melon Frappe au Porto Chicken & Pineapple Mayonnaise Half Avocado au Fruits de Mer Tomato, Onion & Cucumber Salai Plate of Hors d'Osuvres Cream of Chicken & Swootesta Soup

Fried Fillet of Plaice Tartare
Ravioli au Gratin
Goujons of Menk Fish Remoulade
Devilled Whitebait

Cote de Veau au Fraises Frais £11.00p (Veal Chop Stuffed with Fresh Strawberries, Strawberry Sauco)
DARNE DE SAUMON GRILLE BERNAISE 212,000 (Grilled centre Cut of Salmon, Tarragen flavoured Egg Butter Sauce) DEMI CANETON ROTI MONTMORENCY E10.00p (Half Roast Duckling, Black Cherry Sauce)
PICCATA DE PORC AU CHAMPIGNONS (Siless of Fillet of Pork in a Sherry & Mushroom DELICE DE FLENTAN A LILLOISE Iflice of Halibut, Cooked in White Wine, Tomate Tures, Tagragen & Bacon) ECALOPE DE VEAU HOLSTEIN £11.00e (Grilled Sirloin Steak, Parsley Buttern FILFT DE SOLE DE DOVRE BONNE 211.00p (Peached Fillets of Dover Sole in White Wine & Mushroom Laure COTE DE PORC FARCIE NORMANDE (Pork Chop stuffed with Apples, Cider Sauce) DEMI POUSSIN EN COCOTTE CARFINE (Half Spring Chicken in a Sherry Sauce with Colery)
PETIT FILET SAUTE AU POLVRE £12.00p (Two Small Fillet Steaks in a Mild Peoper Sauce)

Champignons a La Greme-Fresh Broccolt Spears &