

1981-10-25

Waterville Beach Hotel, 25th October 1981, Dinner Menu

Waterville Beach Hotel

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waterville beach hotel

Dinner October 25th '81

Chilled Fruit Juice
Melon Cocktail
Fresh Half Grapefruit
Egg Mayonnaise
Ravioli Roma
Salmon Mousse
Smoked Mackerel Salad
Dingle Bay Prawn Cocktail :- 75p Extra
Smoked Salmon :- £1.50 Extra

**

Cream of Chicken Soup
Consomme Nature

**

Roast Leg of Pork - Seasoning - Apple Sce.
Grilled Kerry Lamb Chop with Tomato
Fricasse of Castlemahon Chicken with Rice
Curried Beef with Rice
Grilled Sirloin Steak Garni: - £1.50 Extra
Deep Fried Fillets of Ballinskelligs Pllice - Tartare Sce.
Grilled St. Finians Black Sole Maitre d'Hotel
Dingle Bay Prawns Provencial
Skelligs Monkfish Bonne Femme
Deep Fried Valentia Scampi-Tartare Sce. :- £1.00 Extra
Poached/Grilled Lough Currane Salmon :- £1.00 Extra

LOBSTER :- £3.00 Extra

Thermidor, Newburg, Cardinal, Mornay, Lobster Salad

Croquette & Creamed Potatoes
Buttered Brussels Sprouts Parsnips
or
Side Salad

**

Sweets from Trolley

or

Cheese Board

**

Tea / Coffee

Head Chef :- Robert Flynn

WB