

1981-06-02

Waterville Beach Hotel, 2nd June 1981, Dinner Menu

Waterville Beach Hotel

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

Waterville Beach Hotel, "Waterville Beach Hotel, 2nd June 1981, Dinner Menu" (1981). *Menus of the 20th Century*. 86.

<https://arrow.tudublin.ie/menus20c/86>

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.



Waterville Beach Hotel

Dinner

Tuesday 2nd, June 81.

Chilled Fruit Juice
Honey dew Melon Wedge
Roll Mop Herring Salad

Egg Mayonnaise
Prawn Cocktail 75pex
Smoked Salmon Salad £2.00

Cream of Chicken Soup

Consomme Paysanne

Grilled Sirloin Steak Garni £1.50ex
Roast Stuffed Shoulder of Lamb -
White Onion Sauce
Lamb Cutlet Reform
Minute Steak Garni
Deep Fried Fillets of Plaice -
Tartare Sauce

Monk Fish Tails Meuniere
Grilled Whole Black Sole -
Maitre de Hotel
Curried Prawns with Rice
Poached or Grilled Salmon £1.00
Deep Fried Valentia Scampi £1.00
Cold Roast Beef Salad

Roast and Creamed Potatoes
Buttered Brussel Sprouts

Baby Carrots
or
Side Salad *Unsalted*

Strawberry Gateaux
Peach Melba
Rum Raisin Ice Cream

or

Blueberry Cheese Cake
Fresh Fruit Salad
Cheese Board

Tea or Coffee

Dinner 97 75p.

The above price is subject to 12½% Service Charge

Head Chef Robert Flynn.

WB