

1981-06-02

Waterville Beach Hotel, 2nd June 1981, Dinner Menu

Waterville Beach Hotel

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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