1981-10-25

Waterville Beach Hotel, Dinner Menu, 25th October, 1981

Waterville Beach Hotel

Follow this and additional works at: https://arrow.tudublin.ie/menus

Part of the Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation
https://arrow.tudublin.ie/menus/87

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 Menu Collection by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie, gerard.connolly@tudublin.ie, vera.kilshaw@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-No Derivative Works 3.0 License.
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 Sauce
Grilled Kerry Lamb Chop with Tomato
Fricassee of Castlemahon Chicken with Rice
Curried Beef with Rice
Grilled Sirloin Steak Garni: - £1.50 Extra
Deep Fried Fillets of Ballinskelligs Plaice - Tartare Sauce
Grilled St. Finans Black Sole Maitre d'Hotel
Dingle Bay Prawns Provencial
Skelligs Monkfish Bonne Femme
Deep Fried Valentina Scampi-Tartare Sauce: - £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
Side Salad

Sweets from Trolley
Cheese Board

Tea / Coffee

Head Chef: - Robert Flynn