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

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 Sauce
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 Plaice - Tartare Sauce
Grilled St. Finians Black Sole Maître 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

Croquettes & Creamed Potatoes
Buttered Brussels Sprouts
or Parsnips

Side Salad

Sweets from Trolley
or Cheese Board

Tea / Coffee

Head Chef : - Robert Flynn