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

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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

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Cream of Chicken Soup
Consomme Nature

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Roast Leg of Pork - Seasoning - Apple Scé.
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 Scé.
Grilled St. Finians Black Sole Maitre d'Hotel
Dingle Bay Prawns Provencial
Skelligs Monkfish Bonne Femme
Deep Fried Valentina Scampi-Tartare Scé.: - £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
or
Side Salad

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Sweets from Trolley
or
Cheese Board

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Tea / Coffee

Head Chef : - Robert Flynn