

2016

Brocka on the Water : Dinner menu

Brocka on the Water

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Recommended Citation

Brocka on the Water, "Brocka on the Water : Dinner menu" (2016). *Menus of the 20th Century*. 88.
<https://arrow.tudublin.ie/menus20c/88>

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Welcome to Brook In the Water

Restaurant:

Mrs. Anthony & Anne
Gerron

Head Chef Nancy Byrne.

We hope you enjoy a
good time with
us!



Dinner Menu of the House.

- Frosted Peeps of Melon with
Pama Ham & Creme De Menthe.
- Slices of Smoked Seafood with
Rich Mayonnaise.
- Deep Fried Colerney Cheese with
Spicy Tomat & Onion
Marinade.
- Roll Top Herrings & Goats Cheese
with Yogurt Capis &
- Creamed Sweet ^{Garlic} Potatoes & Carrot
* * * Soup with Chives.
- Baked Stuffed Sea Bass with
Dill Hollandaise
- Panfried Sirloin Steak
& Garlic Style
- Seared Duck Breast with
Pickled Cabbage & Port.
- Pork Medallion in Herb
Crust with Plum Sauce

Sautéed Chicken Breast with
Root Ginger Honey &
Coconut.

Seasonal Vegetables

Choice of Delicious Desserts.

OR

Lamhouse Cheeseboard

OR

Irish Coffee

ETHNIC Menu.

