1981-08-23

Waterville Beach Hotel, Dinner Menu, 23rd August, 1981

Waterville Beach Hotel

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waterville beach hotel

Dinner August 23rd, 1981

Chilled Fruit Juice                   Salmon Mayonnaise
Fruit Cocktail                        Smoked Mackerel Salad
Fresh Grapefruit                      Dingle Bay Prawn Cocktail 75p extra
Homemade Paté Maison                  Irish Oak Smoked Salmon £1.50 extra

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Oxtail Soup
Consomme Nature

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Roast Sirloin Beef - Yorkshire Pudding
Grilled Sirloin Steak Garni £1.50 extra
Grilled Gammon Steak with Pineapple
Fricassee of Castlemahon Chicken with Rice
Kojashi of Kerry Lamb Warsaw
Deep Fried Fillets of Ballinskelligs Bay Plaice - Tartare Sauce
Pan Fried Scallops with Bacon
Curried Prawns with Rice
Skelligs Monkfish Meuniere
Cold Roast Lamb Salad
Deep Fried Valentia Scampi
Poached or Grilled Lough Curran Salmon - Hollandaise Sauce £1.00 extra
Lobster £3.00 extra
Thermidor, Mornay, Broiled, Lobster Salad

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Roast and Creamed Potatoes
Buttered Whole Green Beans
Baked Parsnips or Side Salad

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Sweets from Trolley
Artie Roll
Cheese Board or Tea/Coffee

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Dinner £7.75 Plus service Charge of 12½%
Wine 80p per glass
Gaelic Coffee £1.20

Head Chef: Robert Flynn