

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  
Fruit Cocktail  
Fresh Grapefruit  
Homemade Pate Maision

Salmon Mayonnaise  
Smoked Mackerel Salad  
Dingle Bay Prawn Cocktail 75p extra  
Irish Oak Smoked Salmon £1.50 extra

\*\*\*\*\*

Oxtail Soup  
Consomme Nature

\*\*\*\*\*

Roast Sirloin Beef - Yorkshire Pudding  
Grilled Sirloin Steak Garni £1.50 extra  
Grilled Gammon Steak with Pineapple  
Fricasse of Castlemahon Chicken with Rice  
Kojaski 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 Currane Salmon - Hollandaise Sauce £1.00 extra  
Lobster £3.00 extra  
Thermidor, Mornay, Broilled, Lobster Salad

entrecote

\*\*\*\*\*

Roast and Creamed Potatoes  
Buttered Whole Green Beans  
Baked Parsnips

or

Side Salad

\*\*\*\*\*

Sweets from Trolly  
Artic Roll  
or  
Cheese Board

Tea/Coffee

\*\*\*\*\*

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

Head Chef: Robert Flynn

WB