



1954

City of Dublin, Bill of Fare, January 1954

City of Dublin

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A city of Dublin bill of fare

HORS D'OEUVRES

Caviar Lobster Cocktail 5/6 Smoked Salmon 6/- Egg Mayonnaise 2/6
 Galway Oysters per dozen Grape Fruit 1/6 Prawn Cocktail 5/6 Hors d'Oeuvres Assortis 4/6
 12 Escargots Chablisiennes 6/6 12 Escargots Bourguignonne 6/6

SOUPS

Mutton Broth 1/6 Petite Marmite 2/- Cream of Vegetables 1/6
 Thick Kidney 1/6 Tomato and Vegetable Broth 1/6 Clear Onion 2/-

EGGS

Scrambled Eggs with Tomato 3/6 Eggs in Cocotte a la Creme 3/6 Omelette Espagnole 4/6
 Mushroom Omelette 4/6 House Omelette 5/- Eggs Mornay 3/6

FISH

Sole Bonne Femme 7/6 Grilled Sole 7/6 Fried Fillet Plaice and Tartare Sauce 5/6 Lobster St. Malo
 Lobster Mornay 8/6 Cold Lobster and Salad 8/6 Sole Colbert 7/6 Fillet of Sole Mornay 7/6
 Lobster Thermidor Fried Fillet Sole, Tartare Sauce 7/6 Dublin Bay Prawns 5/6
 Sole Meuniere 7/6 Grilled Salmon Steak 8/6 Boiled Salmon, Hollandaise Sauce 9/- Salmon Mayonnaise 9/-

ENTREE

Crapaudine of Chicken Maison 10/6 Supreme of Chicken Alexandra 12/- Chicken Maryland 15/-
 Wiener Schnitzel 6/6 Supreme of Chicken Rossini 12/6 Tournedos Rossini 10/6
 Escalope of Veal Holstein 7/- Cote de Veau Zingara 6/6 Entrecote Marchand De Vins 6/6
 Entrecote Chez-Soi 7/- Chicken in Casserole 9/- Calf's Liver & Bacon 5/6
 Entrecote Bearnaise 6/6 Entrecote a Cheval 6/6 Tournedos Maitre D'Hotel 6/6
 Pork Cutlet Robert 6/6

ROASTS

Roast Pheasant (2) 21/- Roast Turkey and Ham, Cranberry Sauce 10/6
 Roast Stuffed Half Duckling, Apple Sauce 12/- Roast Chicken and Sausage 8/6 Duckling a L'Orange 12/-
 Roast Wild Duck, Port Wine Sauce 12/6 Roast Chicken and Ham 8/6 Stuffed Petit Poussin Garni 12/6

COLD MEATS

Roast Beef 5/- Limerick Ham 5/- Pressed Ox Tongue 5/-

FROM THE GRILL

Fillet Steak 6/- Rump Steak 5/- Chump Chop 5/- Point Steak 6/- Mutton Cutlets (2) 5/- Loin Chop 5/-
 Porterhouse Steak (2 persons) 14/6 Grilled Chicken and Sausages 8/6 Mixed Grill 6/- Sirloin Steak 5/-
 Spatchcock of Petit Poussin 10/6 Grilled Pork Chop, Apple Sauce 6/6 Minute Steak 4/6

VEGETABLES

Saute, Fried, Boiled or Mashed Potatoes 1/- Celery Bechamel 2/6 Mushrooms
 Fried Onions 2/- Garden Peas 2/- Lyonnaise Potatoes 1/6
 French Fried Onions 2/6 Asparagus Mornay 3/6 Tomatoes 1/9 Spinach 2/-
 Asparagus, Melted Butter 3/6 Brussels Sprouts 2/- Cauliflower 2/-

SALADS

Italienne 2/6 Potato 1/- Beetroot 1/- French Salad 2/- Tomato 2/-

SWEETS

Fruit Salad 3/6 Apple Tart 2/- Banana Split 4/6 Sherry Trifle 1/6 Assorted Cream Ices 1/6
 Meringue Glace 3/- Omelette Surprise 4/6 Crepes Suzette 5/6 Apple pie a la Mode 3/-
 Pear Helene 4/6 Meringue Chantilly 3/6 Rum Omelette 5/6 Vacherin Printaniere 4/6
 Coupe Jacques 3/6 Cream 1/-

SAVOURIES

Chicken Liver on Toast 2/6 Welsh Rarebit 2/- Devils on Horseback 2/6

CHEESE

Cheshire 1/- Pont L'Eveque 1/6 Cheddar 1/- Port Salut 1/6 Gruyere 1/6 Caerphilly 1/6

Coffee 1/-

FRENCH WINES IN CARAFE—Vin Blanc or Vin Rouge, Barton & Guestier. Per Half Carafe 4/6; Per Carafe 8/6

The Chef will be pleased to execute Special Dishes to Order.