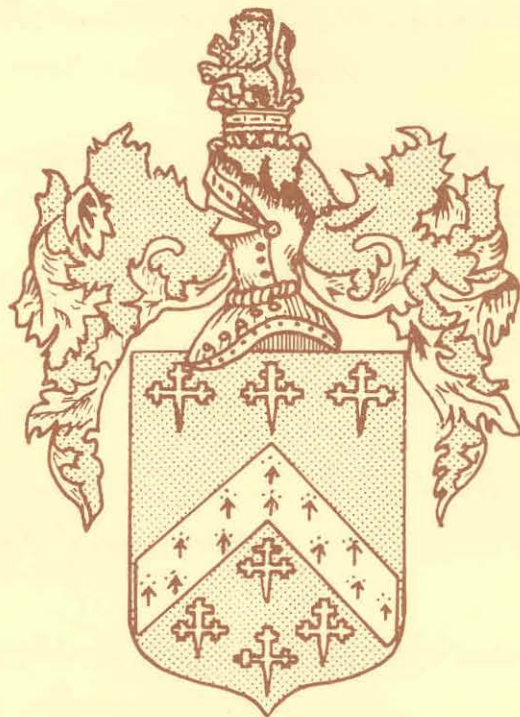


"Number 10"
at
Longfield's Hotel



Parcere Subjectis
· Longfield ·

TOMMY DONOVAN
HEAD CHEF

FREDERICK SOUTY
SOUS CHEF



APPETISERS

A La

<i>Irish Goat's Cheese wrapped in Filo Pastry served with a Shallot and Honey Dressing.</i>	<u>4.50</u>
<i>Fresh Stuffed Howth Clams glazed with an Anisette Hollandaise.</i>	<u>4.95</u>
<i>Chilled Galia Melon with Fresh Fruits and Fruit Coulis.</i>	<u>4.50</u>
<i>Irish Oak Smoked Salmon, Stuffed with Smoked Trout Mousse and served on a Cream Cheese and Farragon Sauce.</i>	<u>4.95</u>
<i>Sautéed Fresh Fois Gras, with Julienne of Apple soaked in Raspberry Juices.</i>	<u>9.50</u>
<i>Selection of Fresh Fish, Tossed in Hot Olive Oil, and served with Crisp Lettuces and Sea Salt.</i>	<u>5.50</u>

SOUPS, ETC.

<i>Homemade Chicken Consomme with Fresh Pasta.</i>	<u>2.00</u>
<i>Spicy Fish Soup from Perigore.</i>	<u>3.50</u>
<i>Today's Fresh Soup.</i>	<u>3.50</u>
<i>Citrus Flavoured Granite.</i>	<u>2.00</u>



Carte

ENTREES

<i>Bamboo Steamed Brill Fillet with Aromatic Vegetables</i>	<u>12.95</u>
<i>Thinly Sliced Salmon baked with a Mousseline of White Fish on a Creamy Sorrell Sauce.</i>	<u>16.50</u>
<i>Selection of Mixed Fresh Shell-Fish Roasted with Garlic and served with a Saffron Rice.</i>	<u>18.95</u>
<i>Mignon of Beef with Game Stuffing Baked in Puff Pastry.</i>	<u>16.50</u>
<i>Roast Rack of Wicklow Lamb Perfumed with Rosemary.</i>	<u>14.95</u>
<i>Duo of Beef and Veal Fillet with Two Sauces.</i>	<u>17.50</u>
<i>Sautéed Breast of Guinea Fowl with Beaume de Venise and Grape Sauce.</i>	<u>16.50</u>
<i>Supreme of Barbarie Duck with a Pink and Green Peppercorn Sauce.</i>	<u>17.50</u>

(Selection of Market Fresh Vegetables or)
Tossed Salad included.

<i>Dessert Selection</i>	<u>3.50</u>
<i>Cheese Selection</i>	<u>3.50</u>

<i>Leaf Tea</i>	<u>1.00</u>
<i>Filter Coffee</i>	<u>1.00</u>

V. A. T. inclusive at 12.5%