1981

Waterville Beach Hotel, Dinner Menu, 8th August, 1981

Waterville Beach Hotel

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Dinner Saturday 8th August

Chilled Fruit Juice  Roll Mop Herring Salad
Grapefruit Cocktail  Mussels Mariniere
Honeydew Melon Wedge  Dingle Bay Prawn Cocktail 75p extra
Egg Mayonnaise  Lobster Cocktail £1 extra
Ravioli  Irish Oak Smoked Salmon £1.50 extra
Open Melon with Prawns £1 extra  Open Melon with Port £1 extra

Cream of Asparagus Soup  Consomme Nature

Roast Leg of Lamb - Mint Sauce
Grilled Prime Sirloin Steak Garni £1.50 extra
Grilled Pork Chop - Seasoning - Apple Sauce
Bitock of Beef Bordelaise
Curried Chicken with Rice
Cold Roast Pork Salat
Deep Fried Ballinskelligs Plaice - Tartare Sauce
Fillets of Shellfish Sole Walaska
Pan Fried Valencia Scallop with Bacon
Monkfish Mariniere
Deep Fried Valencia Scampi - Tartare Sauce £1 extra
Poached or Grilled Lough Currane Salmon - Hollandaise Sauce £1 extra

Roast / Creamed Potatoes  or  Side Salad
Ratatouli
Buttered Turnips

Sweets from Trolley
Artic Roll
Tea / Coffee

Dinner £7.75 plus 12½% Service Charge
Head Chef Robert Flynn

Wine 80p per glass
Gaelic Coffee £1.20