Celtic Mews, Menu

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Fish from The Celtic Sea

Sole Fillets with Prawns and Mornay Sauce
Prawns Meunière, or Provencal
Lobster: Newburg and Rice or Au Beurre
Fresh Seafood of the Day

Main Meat Courses

Celtic Fillet Steak, cooked at table, enriched with Whiskey
Roast Duckling Flambée with Orange Sauce
Steak Tartare (uncooked) Chopped Filet with Seasonings
Fillet Steak Dijonaise

Chef’s Specialities

Traditional Irish Lamb Stew
Filet of Beef Stroganoff with Rice
Escalope of Veal de Gourmet
Steak Au Poivre with Cognac

Today's Special

Hosts: The Gray Family

Value Added Tax Included.
Special Requirements. Chef will be glad to facilitate.
Appetisers

Mushrooms in Garlic
Paté Maison with Aspic
Escargot Francaise
Dublin Bay Prawn Cocktail
Seafood Hor’s D’oeuvre
Oak Smoked Salmon
Avocado and Prawns Marie Rose
Prawns and Scallops Mornay
Gujons of Sole Tartare

Home Made Soups

Crock of French Onion
Fresh Lobster Bisque
Soup of the Day

Head Chef, Willie Woods
Fresh Vegetables of the Day (on request)

Potatoes
Savoury Scott Mash
Baked Potatoes
Lyonnais Sauté

Seasonal Mixed Salads
Dressings to Taste

Desserts & Flambée’s

Cherries Jubilee
Crêpes Suzettes (2 pers)
Trolley Selection of Home Made Specialities

Coffee & Cream
Celtic Irish Coffee
Decafinated Coffee
Tea

Head Waiter, Tony Conlon