Ernie's Restaurant, Menu

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Les Hors D'Oeuvres

Chicken Liver Paté, Garlic Toast £4.25
Smoked Kerry Salmon £7.00
Atlantic Coast Prawn Cocktail Marie Rose £6.25
Cruditées of Fruit and Vegetables—Yoghurt and Mayonnaise Dips £5.95
Rossmore Bay Oysters (Half dozen) £7.00
Fresh Kerry Salmon Salad Mayonnaise £7.50
Avocado Pear—Fresh Crab Mayonnaise £5.50
Coquilles St. Jacques Mornay £8.50
Roast Quail and Walnut Salad—tiede £8.00
Smoked and Fresh Seafood Platter £8.50
Fresh Kerry mussels à la marinière £8.50

Les Soupes

Consommé au Julienne £2.95
Lobster Bisque £3.95
Cream of Fresh Mushroom Soup £2.95

£15 Minimum charge per person
Les Poissons

Atlantic Coast Prawns Meunière-Garlic-Butter £14.95
Grilled Dover Sole on the Bone £12.95
Coquilles St. Jacques Mornay-Meunière-Garlic Butter £13.75
Grilled Plaice, see. Béarnaise £11.50
Filet of Sole stuffed with Prawns- sauce aux crevettes £13.95
Escalope of Monkfish (Lotte) with ginger en Papillote £12.95

Fresh Kerry Lobster-grilled in Butter-Thérémidor £22.50

Filet de Turbot aux fruits de Mer £13.95
Sweet Hot Seafood Curry with rice-poppodums side dishes £12.25

Grilled or Poached Fresh Kerry Salmon -Hollandaise £14.50
Atlantic Coast Prawns Scampi rolled in Breadcrumbs-Butter-Tartare Sauce £14.95
Atlantic Coast Prawns Provençale with Rice £14.95
Les Entrées—Les Grillades
Oak Flavoured Charcoal Grill

Sirloin Steak garnished with mushrooms, onions £12.75

Filet Steak—Beurre Maître d'hotel—pepper and garlic £13.50

Filet de Boeuf en Croûte £14.00

Noisette of Spring Lamb—Rosemary Sauce £14.95

Carré d'agneau en Croûte £14.95

Côte-de-Veau flambéed with Calvados & Apple £14.00

Medallions of Veal aux Champignons £13.50

Roast Duckling à l'orange £12.95

Filet de Boeuf Stroganoff £12.50

Coq au Vin au Beaujolais en croûte £12.95

Filets mignons Forestière £13.50
Légumes

A Selection of fresh vegetables from the Market
New Boiled, Dauphinoise, Sauté Potatoes
Iceberg Lettuce, Tomato, Cucumber Salad ~ French dressing

£2.95
£1.00
£2.00

Les Entrémets

A Selection of Homemade Sweets from the Trolley
Choice of Homemade Icecreams
Honey & Brandy ~ Pralinée ~ Strawberry
Sorbet

A Selection of Irish and French Cheeses

Coffee

£3.25
£3.25
£3.25
£3.25