The Lord Edward, Menu

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**Hors d'Oeuvres**

- Oysters 14.00
- Kilcolgan Oysters (½ doz.)
- Oysters Mornay (½ doz.)
- Oyster Cocktail
- Seafood Cocktail 7.95
- Smoked Irish Salmon 10.95
- Smoked Salmon Pâté 9.50
- Smoked Eel 8.95
- Smoked Trout 8.95
- Marinated Herring 6.95
- Dressed Crab 9.90
- Melon filled with Prawns 11.90
- Melon Oporto 6.50
- Prawn Cocktail 10.95
- Prawns in Garlic Butter (hot) 12.95
- Avocado Pear filled with Crab, Prawns 10.00
- Avocado Vinaigrette 6.50

**Mussels** 7.95

- Moules Mariniere (½ portion)

**Soup**

- Seafood Chowder 6.75
- Prawn Bisque 6.20
- French Onion 5.95
- Cream of Tomato 4.75

**Plaice** 18.50

- Grilled Fillets of Plaice
- Grilled Plaice sprinkled with fine herbs & cooked in butter
- Fried Plaice breadcrumbed, then fried, served with lemon sauce and sauce tartare

**Turbot**

- Poached Turbot 28.95
- Turbot au Gratin 29.95
- Grilled Turbot 28.95

**Sole**

- Grilled Sole 39.00
- on the bone, maitre d'hôtel butter
- Sole Lord Edward 28.90
- steamed, garnished with prawns, white wine & lobster sauce, stuffed with smoked salmon
- Sole Goujon 24.50
- strips of sole, crumbed & fried served with lemon & tartare sauce
- Sole Caprice 24.50
- floured, sprinkled with fine herbs and sliced banana and sauce bernaise
- Sole Meuniere 24.50
- sprinkled with fine herbs and cooked in butter
- Sole Bonne Femme 24.50
- cooked in white wine with shallots, mushrooms and parsley
- Sole Colbert 39.00
- fried with back opened up and maitre d'hôtel butter
- Sole au Gratin 24.50
- poached in cheese sauce with a little madeira, grated cheese
- Sole Véronique 24.50
- poached and garnished with muscat grapes, coated with white wine sauce and glazed

**Cold Buffet**

- Prawn Mayonnaise 2.89.0
- Prawn Mayonnaise placed daily
- Lobster Mayonnaise 2.89.0
- Salmon Mayonnaise 2.89.0
- Crab Mayonnaise 18.50

**Lord Edward Specialities**

- Fish Stew 21.50
- Scallops and Prawns Newburg 29.95
- cooked in brandy, madeira and cream, and served with boiled rice
- Fruits de Mer Meuniere 26.00

Gratuities at your discretion...

12½% Service Charge for Parties of 8 or more

All prices include Value Added Tax
Edward

**Prawns 2.90**
- Prawns Tzarine: poached, garnished with cucumber, coated with a cheese sauce, seasoned with paprika
- Prawns Madras: steamed, tossed in butter, coated in fish curry sauce, served with boiled rice and chutney
- Prawns Thermidor: flared in brandy with shallots, fine herbs and white wine sauce with mustard and parmesan cheese

Fried Prawns: floured, coated with light batter and fried, served with lemon & sauce tartare

Paired with:
- Sea Trout 21.90
  - Poached Sea Trout
  - Sea Trout Meuniere
  - Grilled Sea Trout

Scallops 2.95
- Scallops Provençale: cooked in butter, covered with garlic-flavoured tomato and served with rice
- Scallops Florentine: poached, served on leaf spinach, coated with cheese sauce and glazed
- Scallops St. Jacques: steamed, served in shell, piped with duchesse potato, white wine sauce, sprinkled with cheese
- Scallops Diane: tossed in butter, garlic, flamed with brandy, cream and parsley, served with rice

**Meat Dishes**
- Irish Stew 19.95: traditional lamb stew with potatoes and seasonal vegetables
- Sirloin Steak Maison 21.90: served with a cognac sauce with mushrooms, mustard & onions
- Breast of Chicken 17.95: sautéed in a white wine sauce with glazed peaches
- Our Chef will be happy to prepare a Vegetarian Dish on request . . .

**Vegetables**
- Fresh Vegetables of the day

**Potatoes**
- Creamed Potatoes
- Boiled Potatoes
- Croquette Potatoes
- Sauté Potatoes

**Salads**
- Mixed Salad 4.80
- Salad Nicoise 5.95: onion, tomato, tunney fish, olives & green peppers

**Lobster (priced daily)**
- Lobster Newburg: taken from shell, sliced and cooked in lobster stock with brandy and madeira, served with boiled rice
- Lobster Mornay: taken from shell, poached in white wine, cheese sauce, served in shell
- Lobster Américaine: cooked in white wine, brandy, cream, with chopped onion and tomato
- Lobster Cardinal: taken from shell, sliced and mixed with mornay and Américaine sauce, glazed, served in shell
- Lobster Thermidor: flared in brandy with shallots, fine herbs and white wine sauce with mustard & parmesan cheese, served in shell

**Salmon 2.90**
- Poached Salmon
- Salmon Meunière
- Grilled Salmon