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The Sussex Room

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**The Sussex Room**

**A LA CARTE SPECIALS**

47. **POACHED ATLANTIC TURBOT HOLLANDAISE** £8.00

45. **SOLE ON THE ROME** £8.50

50. **BALLYSHANNON KING SCALLOPS** £10.50

36. **FRESH SHELLED PRAWN COCKTAIL** £4.70

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**DINNER**

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**ASSORTED CHILLED FRUIT JUICES** - **POACHED EGG FLORENTINE**

**DUBLIN BAY SEAFOOD COCKTAIL** - **COCKTAIL AIDA**

**PATE OF CHICKEN LIVERS** - **SALADE REGENT**

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**CREAM OF LEEK SOUP** - **CONSOMME AU XERES**

**OXTAIL SOUP**

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20. **SIRLOIN STEAK SAUTE CHASSEUR**
   (pan fried, with sliced mushrooms, tomato concasse, white wine, and demi-glazed) £7.70

21. **ROAST LOIN OF PORK STRASBOURG**
   (served on a bed of sauerkraut, with apple sauce, and gravy) £7.40

22. **JULIENNE OF BEEF MADRAS**
   (tossed in butter, served in a spicy curry sauce) £6.50

23. **CHICKEN SAUTE PRINCESSE**
   (served in a supreme sauce, with asparagus tips) £6.50

24. **BAKED FILLETS OF PLAICE MORNAV**
   (poached in white wine, served with a rich cheese sauce) £6.15

18. **ROAST SPRING LAMB**
   (served with a mint sauce, and a rich stuffing) £9.00

99. **ROAST HALF DUCK a l'ORANGE**
   (crisp duck, served with a rich orange sauce) £9.00

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**CAULIFLOWER MORNAV**

**CREAMED SPINACH**

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**CROQUETTE POTATOES**

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**SELECTION FROM SWEET TROLLEY**

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**COFFEE**

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Monday, 13th April, 1981.

12½% Service Charge is added + 2½% B.S.C.