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Glenview Hotel, Menu, 9th August 1981

Glenview Hotel

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Glenview Hotel Ltd.

GLEN O' THE DOWNS, DELGANY, CO WICKLOW, TELEPHONE 862896

THE PRICE OF DINNER IS DETERMINED BY THE PRICE OF THE JOINT.

DINNER: 9th August, 19 81.

CHILLED HONEYDEW MELON WEDGE
 HALF AVOCADO WITH MIXED SEAFOOD
 TOMATO, ONION & CUCUMBER SALAD
 EGG & SARDINE MAYONNAISE
 COQUILLE OF SALMON MARIE ROSE
 PLATE OF HORS D'OEUVRES
 CREAM OF VEGETABLE SOUP

OAK SMOKED ROYNE SALMON 3.80 EXTRA.

FRIED FILLET OF PLAICE TARTARE
 GOUJONS OF MONK FISH REMOULADE
 RAVIOLE SUR CROUTE
 DEVILLED WHIT BAIT

ROAST STUFFED LEG OF PORK APPLE SAUCE
 DARNE DE SALMON POCHEE HOLLANDAISE

£10.00p
 £12.00p

Poached Centre Cut of Salmon Egg & Butter Sauce)

ENTRECOTE SAUTE AU HERBE DE PROVENCES

£11.00p

Pan Fried Sirloin Steak in a Mixed Herb Butter)

DEMI CANETON ROTI A L'ORANGE

£10.00p

Half Roast Duckling in a Rich Orange Sauce)

FILET DE SOLE DE DOVRE GRILLE CAPRICE

£12.00p

Grilled Fillets of Dover Sole Banana & Chutney)

COTE DE VEAU AU ROMARIN FRAIS

£11.00p

Grilled Veal Chop, Fresh Rosemary Butter)

DUBLIN BAY PRAWNS LUCULLUS & RICE

£12.00p

Fresh Prawn Tails Brandy Mushrooms Chutney & Cream)

COTE DE PORC MEXICAINE

£10.00p

Pan Fried Pork Chop Onions Mushrooms Red & Green Peppers)

DEMI POUSSIN EN COCOTTE CREME

£ 9.50p

Half Braised Chicken Cherry & Celery Cream Sauce)

ESCALOPE DE VEAU SUEDOISE

£11.00p

Slice of Veal Pan Fried Mushrooms White Wine Brandy & Cream)

CASSEROLET DE FRUITS DE MER MORNAY

£11.00p

Mixed Seafood in a Creamy Cheese Sauce)

FRESH LEAF SPINACH-CAULIFLOWER A LA CREME
 CREAMED & CHIPPED POTATOES

COFFEE & WALNUT GATEAUX

HOT APPLE STRUDL & CUSTARD

PEAR BELLE HELENE

FRESH FRUIT SALAD & CREAM

MERINGUE GLACE CHANTILLY

NEW ZEALAND KIWI FRUIT

FRESH PINEAPPLE WITH KIRSCH

CHEESE & BISCUITS 75p EXTRA.

GARLIC COFFEE £1.20p

CONA COFFEE

COFFEE ROYAL £1.40p

AFTER EIGHT MINTS