



Technological University Dublin
ARROW@TU Dublin

Menus of the 20th Century


Gastronomy Archive

1981

The Capital, Capital Hotel, London, Dinner Menu

The Capital Hotel

Follow this and additional works at: <https://arrow.tudublin.ie/menus20c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

The Capital Hotel, "The Capital, Capital Hotel, London, Dinner Menu" (1981). *Menus of the 20th Century*. 55.

<https://arrow.tudublin.ie/menus20c/55>

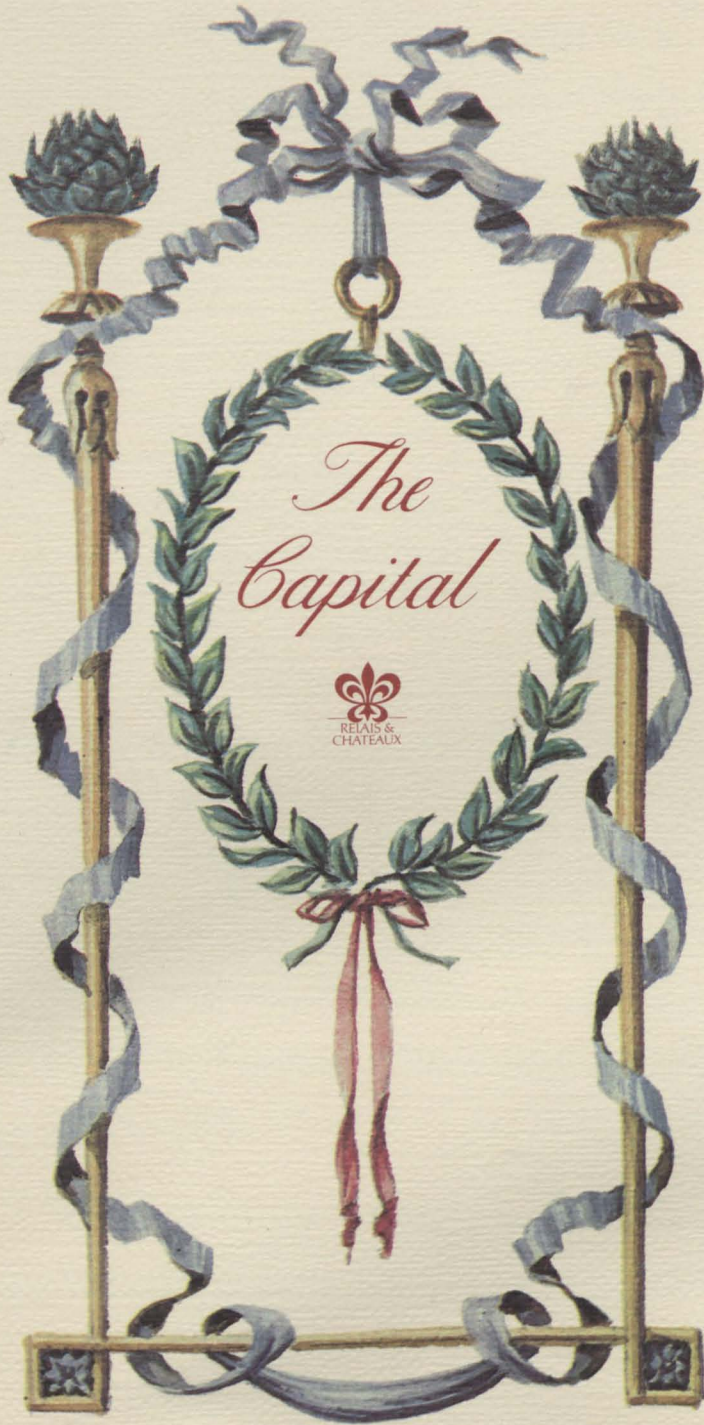
This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 20th Century by an authorized administrator of ARROW@TU Dublin.

For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)





Chef: Philip Britten

DINNER AT £25.00

Appetizer

Mediterranean Fish Soup.
Tartlet of Broccoli and Spring Onion.
Pâté of Black Olive on a Salad of Young Leaves.

Baked Fillet of Whiting
with Runner Beans and Tomato.
Pot Roasted Guinea Fowl,
Button Onions and Lardons.
Pan Fried Salmon
with Peppers and Provence Herbs.

Selection of Cheeses.
Apple Soufflé, Vanilla Custard.
Prune and Armagnac Ice Cream.

We have a fine selection of Havana Cigars which, for the benefit of those guests who wish to smoke, are served with your coffee in the bar or sitting room.

Restaurant Manager: Gerard Ivers

**For dining A la Carte there is a basic charge of £25.00
plus the supplement price of the dishes chosen.**

Bouillon of Langoustines, Tomatoes and Calvados **£2.95** Suppl.

Spaghetti with Crab, Ginger, Carrots and Beurre Blanc **£3.75** Suppl.

Tartlet of Oysters and Leeks, Sauced with Morels and Vin Jaune **£3.75** Suppl.

Warm Lobster Vinaigrette with Ginger, Asparagus and Endive **£4.25** Suppl.

Terrine of Foie Gras, Toasted Hazelnut Brioche **£4.50** Suppl.

Mousse of Girolles draped with Mushroom Oil and Wild Fungi **£2.75** Suppl.

Steamed Brill on Roasted Red Peppers with a Sauce of Scallops and Tarragon **£7.50** Suppl.

Baked Fillet of Seabass with Thyme, Orange Sauce **£8.00** Suppl.

Emincé of Farmyard Chicken, Olives and Tomatoes, Spinach Noodles **£7.50** Suppl.

Suprême of Barbary Duckling on a Confit of the Leg, Red Wine Sauce **£8.50** Suppl.

Confit of Sweetbreads and Garlic, Sauced with Girolles **£8.00** Suppl.

Grilled Beef Fillet, Root Vegetables, Foie Gras and Rosemary Sauce **£9.25** Suppl.

Pot Roasted Milk Fed Pigeon with Leeks and Celery, Basted with Armagnac **£8.50** Suppl.

Best End of Lamb, Baked and Glazed with Fine Herbs, Sherry Sauce **£8.50** Suppl.

Torte of Chocolate and Rum **£3.00** Suppl.

Lemon Soufflé with Accompaniments **£3.00** Suppl.

Coffee Parfait, Almond Bisquits, Sauce Mousseline **£3.00** Suppl.

Assiette Praline **£3.00** Suppl.

Brioche of Mirabelles with Vanilla Ice Cream **£3.00** Suppl.

Tarte Tatin, Calvados Sorbet, Crème Anglaise **£3.00** Suppl.

Selection of Cheeses **£3.00** Suppl.

Coffee and Petit Fours **£3.00** Suppl.

