

**Starters**

Tomato Soup Grapefruit Cocktail

Onion Soup Chilled Melon

Hors d’Oeuvre Chopped Liver

Prawn Cocktail Pˆat´e Maison

##### Entr´ees

**Saut´e of Chicken Bourguignonne**

Lightly cooked chicken served with a red wine sauce, garnished with button onions and mushrooms

**Entrecoˆte Chasseur**

Tender juicy sirloin steak served with a white wine sauce, garnished with mushroom, chopped shallots and tomato

**Supreme of Chicken Baltimore**

A lightly poached breast of chicken garnished with

a cream sauce and sweet corn

**Coq au Vin**

Chicken served in a brandy and red wine sauce,

garnished with button onions, sliced mushrooms and diced bacon

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|  | **Grills** |  |
| Rump Steak Lamb Cutlets |  | Sirloin Steak Pork Chop |
|  | **Vegetables** |  |
| French Fried Potatoes |  | Potato Croquettes |
| Boiled Potatoes Fried Onions |  | Brussels Sprouts  Peas |
| Braised Celery Tomatoes |  | Mushrooms Tomato and Onion Salad |
| Tossed Green Salad |  | Mixed Salad |
|  | **Sweets** |  |
| Walnut Cake Sweet Pancake |  | Fruit Salad and Cream Apple Pie & Cream |
| Gˆateau Alexandra |  | Chocolate Ice Cream |
|  | **Cheeseboard** |  |

##### Specially Recommended

**Fried Dover Sole**

Whole sole on the bone, deep fried to a golden brown

**Escalope of Veal Belle Napolitaine**

Golden fried veal, served with spaghetti and a rich tomato sauce, topped with parmesan cheese

**Duckling `a l’Orange**

Served in an orange and grand marnier sauce garnished with

cherries and orange zest

**Fillet Steak Madeira**

Prime fillet of beef, topped with a delicious maderia sauce

**T-Bone Steak**

The prime cut of beef for the hungry gourmet

**Smoked Salmon Fried Scampi**

##### Coffee

Irish Coffee Liqueur Coffee

There is no Cover Charge or Service Charge Gratuities are left to our Guests discretion

##### Answer the questions.

* 1. Is it a table d’hˆote or an `a la carte menu?
  2. Why do you think some menu items are followed by a description, and others are not?
  3. What makes the description of the dishes attractive?
  4. What kinds of meat are offered on the menu? What methods of cooking are used?
  5. What vegetables are offered on the menu? Are they cooked or raw? What methods of cooking are applied?
  6. What kinds of sauces are mentioned in the menu?
  7. What foods were cooked by **a** deep-frying?

**b** poaching?

**c** grilling?

**d** frying?

* 1. Which of the following garnishes are not on the menu?

**a** button onions **b** mushrooms **c** sweet corn **d** carrots

* 1. What methods of cooking were applied to the following vegetables?

**a** potatoes **b** celery **c** onions

* 1. What is Potato Croquettes?