



Royal Victoria Hotel

PHONE:
HASTINGS 433300
(STD CODE 0424)

ST. LEONARDS-ON-SEA
SUSSEX

STATION:
WARRIOR SQUARE,
ST. LEONARDS.

Mrs E. Carpenter,
'The Beacon'
10 Maplehurst Road.
ST LEONARDS ON SEA

11th October 1979

Dear Mrs Carpenter,

HASTINGS & ST LEONARDS CYCLING CLUB

I thank you for your letter dated 10th October and confirm having reserved facilities for your Dinner Dance on 26th January 1980.

I enclose our current menu selector and price list for your attention. A set menu may be compiled to suit the occasion and your budget.

I assure you of our very best attention, as always, and look forward to meeting you again.

Yours sincerely,

bl.

Bruce Lee
General Manager

THE ROYAL VICTORIA HOTEL

PRICE LIST

SECTION ONE

| | |
|-----|-------|
| 1) | 55p |
| 2) | 1.00p |
| 3) | .75p |
| 4) | .80p |
| 5) | .65p |
| 6) | .70p |
| 7) | .70p |
| 15) | .50p |

HORS D'OUVRES AND SOUPS

| | |
|-----|--------|
| 8) | 2.00p |
| 9) | 1.00p |
| 10) | 2.20p |
| 11) | .40p |
| 12) | 1.00 p |
| 13) | 1.80 p |
| 14) | .50 p |
| 16) | 50p |

SECTION TWO

| | |
|----|-------|
| 1) | 1.00p |
| 2) | 1.45p |
| 3) | 1.00p |
| 4) | 1.45p |
| 5) | 2.20p |

FISH COURSES

| | |
|-----|-------|
| 6) | .85p |
| 7) | 1.00p |
| 8) | 2.60p |
| 9) | 2.60p |
| 10) | 2.65p |

SECTION THREE

| | |
|----|-------|
| 1) | 2.10p |
| 2) | 2.80p |
| 3) | 2.10p |
| 4) | 2.35p |
| 5) | 3.40p |
| 6) | 2.40p |
| 7) | 3.60p |

MAIN COURSES

| | | | |
|-----|-------|-----|-------|
| 8) | 3.40p | 15) | 1.95p |
| 9) | 5.00p | 16) | 2.80p |
| 10) | 1.80p | 17) | 3.45p |
| 11) | 1.75p | 18) | 1.55p |
| 12) | 1.60p | 19) | 3.55p |
| 13) | 2.25p | 20) | 3.20p |
| 14) | 3.10p | | |

SECTION FOUR

VEGETABLES AND POTATOES

Two Vegetables and one potato dish are priced in with each Main Course Dish just pick which vegetables you require from section four.

SECTION FIVE

| | |
|-----|------------|
| 1) | .50p |
| 2) | .55p |
| 3) | .50p |
| 4) | .35p |
| 5) | .85p |
| 6) | 1.90p |
| 7) | .50p |
| 8) | .40p |
| 17) | Cheese 55p |

SWEETS

| | |
|-----|------------|
| 9) | .65p |
| 10) | 50p |
| 11) | .50p |
| 12) | .75p |
| 13) | .50p |
| 14) | .45p |
| 15) | .60p |
| 16) | .60p |
| 18) | Coffee 35p |

ALL PRICES ARE INCLUSIVE OF V.A.T. AT THE CURRENT RATE OF 15%

JUNE 1979

SECTION FIVE

SWEET DISHES

CHEESE BOARD

- | | | | |
|-----|--|----|-----------------------------------|
| 1 | Pear Bordilaise | 10 | Peach Melba |
| 2 | Fruit Savarin | 11 | Pear Belle Hélène |
| 3 | Orange Cote d'Azur | 12 | Rum Baba |
| 4 | Sherry Trifle | 13 | Lemon Meringue Flan |
| 5 | Profiteroles with Chocolate Sauce | 14 | Raspberry Mousse |
| 6 | Fresh Pineapple Princess | 15 | Fresh Cream Gateau |
| 7 | Baked Alaska | 16 | Cheese Cake with Whipped Cream |
| ✓ 8 | Apple and Raspberry Pie with Custard | | <i>Cream</i> |
| 9 | Fresh Fruit Salad with Cream | | |
| 17 | A selection of English and Continental Cheeses | | |
| 18 | Coffee per Cup | | |



Royal Victoria Hotel

BANQUET MENUS

SECTION ONE

HORS D'OEUVRES AND SOUPS

HORS D'OEUVRES

- | | |
|--|-------------------------|
| 1 Egg Mayonnaise | 7 Liver Paté with Toast |
| 2 Potted Shrimps | 8 Smoked Salmon Cornets |
| 3 Florida Cocktail | 9 Tuna Fish Salad |
| 4 Melon Cocktail with Port | 10 Smoked Trout |
| 5 Iced Melon Boats | 11 Candied Grapefruit |
| 6 Smoked Mackerel Fillets | 12 Prawn Cocktail |
| 13 Speciality of the House: Avocado St. Malo | |

SOUPS

- | | |
|---|-----------------|
| 14 Consommé Petit Marmite | 15 French Onion |
| 16 Minestrone, Spring Vegetable, Oxtail, Scotch Broth Cream of: Tomato, Celery, Mushroom, Asparagus, Chicken, White Onion, Leek | |



SECTION TWO

FISH COURSES

- Poached Fillets of Lemon Sole:**
Bonne Femme (with mushrooms, onion, parsley, in white wine sauce)
Bréval (in white wine sauce with tomato, mushroom, onion)
Florentine (in cheese sauce with a layer of spinach)
- Speciality of the House: **Fillet of Sole Georgette**
(poached in wine, served inside a jacket potato with prawns, mushrooms and lobster sauce)
- Deep-fried Goujons of Plaice**
- Poached Halibut with a Prawn Sauce**
- Trout Palace** (poached in champagne with mushroom, tomato)
- Sea Food Vol au Vent**

- Fillet of Plaice Caprice** (grilled with banana and chutney)
- Scampi Thermidor** (in mustard sauce with rice)
- Coquilles Saint Jacques with Pernod**
- Poached Salmon Cutlet Condovcet**

SECTION THREE

MAIN COURSES

- Roast Spring Chicken with Bacon Rolls**
- Roast Aylesbury Duckling with Orange Sauce**
- Roast Norfolk Turkey with Chipolatas, Stuffing, Cranberry Sauce**
- Crown of Lamb Primeurs**
- Roast Sirloin of Beef, Yorkshire Pudding**
- Roast Leg of Canterbury Lamb with Mint Sauce**
- Entrécote Steak Tyrolienne**
- Escalope of Veal Marsala**
- Fillet of Beef Wellington**
- Roast Loin of Pork, Apple Sauce, Stuffing**
- Coq au Vin** (Chicken in red wine with mushrooms, bacon, etc.)
- Chicken Marechale**
- Grilled Gammon Steak Hawaiian Style**
- Sirloin of Beef Richelieu**
- Baby Chicken Grilled American Style**
- Escalope of Pork Viennoise**
- Tournedos Rossini**
- Steak, Kidney and Mushroom Pie**
- Chicken Kiev**

SECTION FOUR

POTATOES AND VEGETABLES

The price of two vegetables and one potato dish are included in the price of all main course dishes. Please choose from the following:

- | | |
|---------------------------|---------------------------|
| 1 Garden Peas | 7 French Beans Nicoise |
| 2 Sliced Green Beans | 8 Braised Celery |
| 3 Brussels Sprouts | 9 Broccoli Spears |
| 4 Cauliflower Mornay | 10 Braised Leeks |
| 5 Cauliflower Hollandaise | 11 Deep Fried Onion Rings |
| 6 Baby Carrots | 12 Courgettes Provençale |

POTATOES

- | | |
|--------------|-----------------|
| 13 Croquette | 17 Sauté |
| 14 Roast | 18 New |
| 15 Fondant | 19 Parsley |
| 16 Duchesse | 20 French Fried |