Jury's Copper Grill, Menu

Jury's Copper Grill

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Executive Chef
Christine Schilling

Head Waiter
Joe Gray

from the grill
Prime Sirloin Steak Maitre d'Hôtel
Chateaubriand Bouquetière
(2 persons)
Mixed Grill Maison
T-Bone Steak Béarnaise
Wiener Roastbraten
(Minced Steak with Fried Onions)
Grilled Gammon Steak

flamed at your table
BREAST OF CHICKEN ARMAGNAC
Cooked at the table with asparagus tips and creole rice.

PRawns BEATRICE
Fried in butter, flavoured with sliced banana, lemon, rim of orange and Cointreau.
Served on bed of rice.

Gaelic STEAK JURYS
A jury speciality, sirloin cooked at the table, flamed in Irish whiskey, and enrobed with a cream and tomato sauce.

French Black PEPPER STEAK
Traditional French pepper steak, served with rice or creamed potato.

La DELICE DE LA MAHARAN
Two veal escalopes, fired and flamed and accompanied by speckled curry sauce, and served with rice.

CRAbMEAT FLAMBEE SERRACHA
Grab meat, flamed with whiskey, finished with pineapple, banana, flavoured with ginger and served with rice.

vegetables
Cauliflower, tomatoes, peas,
French beans.
Spinach, celery hearts, mushrooms, asparagus tips.
French fried, croquette or sauté potatoes.

Flour, 2/
Bread, 2/
Beverages, 2/
Tea or Coffee, 2/

12% Service Charge
## sweets

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Coupe Midinett</td>
<td>5/-</td>
</tr>
<tr>
<td>Avocados Brasilia</td>
<td>7/-</td>
</tr>
<tr>
<td>Surprise Pol du Nord (2 persons)</td>
<td>12/-</td>
</tr>
<tr>
<td>Biscuit Glacé Nougat</td>
<td>5/-</td>
</tr>
<tr>
<td>Banana Flambée (2 persons)</td>
<td>12/-</td>
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<tr>
<td>Apricot Soufflé (2 persons)</td>
<td>10/-</td>
</tr>
<tr>
<td>Crêpes Eskimos (2 persons)</td>
<td>15/-</td>
</tr>
<tr>
<td>Fresh Fruit Salad and Cream</td>
<td>6/-</td>
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<tr>
<td>Selection from Sweet Trolley</td>
<td>6/-</td>
</tr>
<tr>
<td>International Cheese Board</td>
<td>5/-</td>
</tr>
</tbody>
</table>

Gaelic Coffee 6/6