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Jackie Needham People

1960

#### Menu for the Robert Emmet Room, Russell Hotel, Dublin

Russell Hotel

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# Robert Emmet Room

HOTEL RUSSELL, DUBLIN

## Today's Special

#### Robert Emmet

'He lived for his love, For his country he died.'

Robert Emmet, who was born in St Stephen's Green, Dublin in 1778, is remembered for his gallant though unsuccessful rebellion, and for his ill-fated love of Sarah Curran.

When his attack on Dublin Castle failed Emmet remained in the city trying to rally his forces and, perhaps hoping to see his beloved Sarah Curran.

Arrested and found guilty of treason, Emmet was executed in 1803.

His speech from the dock still remains the only epitaph of this most romantic of Irish patriots.

#### Wine List

			WINE IN C	ARAFE			
		Red, White or Rosé	Carafe 1.05	1 Carafe 0.55	0.20 per glass		
		from our Wine List:	i Bt.	RED		Bt.	₫ Bt.
98	WHITE	£1.40	0.75	90 St. Julien		£1.40	0.75
141	Macon Blanc	£1.40	0.75	91 Margaux		£1.55	0.85
142	Pouilly Fuisse	£1.75	0.90	108 Beaujolais		£1.55	0.80
160	Liebfraumilch	£1.60	0.85	152 Chateaune	euf du Pape	£1.65	0.85
	Carafino 1	Red—White or Rosé	0.55	167 Rosé Tave	:l	£1.60	0.85
		Red-White or Rosé	0.30	168 Rosé Mate	cus	£1.60	0.85

### Menu

APPETIZERS AND SOU	PS				
Smoked Salmon 0.50		Smoked Eel	0.35	Prawn Cocktail	0.35
Egg Mayonnaise	0.15	Grapefruit Cocktail	0.15	Orange Juice	0.15
Tomato Juice	0.15	Consommé	0.15	Soup of the Day	C.15
SEAFOODS				W. I. A. W. II C. W I	OFF
Grilled Sole 0.70		All Seafood dishes garnis	hed with	Fried Fillet of Plaice	0.55
Deep-Fried Dublin Bay		French Fried Potatoes—( Tomato—Tartar Sauce and		Grilled Trout	0.03
Prawns	0.90	Tomato—Tartar Sauce una Lemon.			
FROM THE GRILL					
Sirloin Steak	0.85	Half Roast Spring Chick	en 0.65	Fillet Steak	0.90
Gammon Steak	o see			Lamb Cutlets (2)	0.55
Pork Chop	2 50			Mixed Grill: Cutlet,	
Emmet Special: Grilled				Bacon, Chipolata,	0.60
Skewer of Fillet Beef &				Mushroom, Kidney	0.60
Bacon	0.80				
		All Grills & Griddles garn	ished with		
		Frènch Fried Potatoes & Grid			
FROM THE GRIDDLE		Tremen Trien Toronto.			
				Fried Egg, Bacon &	
Hamburger Steak & Fried Fag 0.40					0.40
Fried Egg Mixed Griddle: Hamburge	er—Fried E	gg—Mushroom—Chipolata-	-Bacon		0.55
mixed Gradie: Hamonig		88			
COLD DISHES					
Cold Half Chicken with		Cold Half Chicken & H	Iam	Cold Limerick Ham	
Mixed Salad	0.65	with Mixed Salad	0.75	with Mixed Salad	0.50
MIACU Salau	0.05				
OMELETTES		All Omelettes made with 3	Ballyfree		0.40
Ham 0.40		farm eggs, garnished with F	rench Fried	Mushroom	0.40
		Potatoes and Grilled T	omato.		
VEGETABLES AND SA	LADS			n - P.I. d Onless	0.15
Buttered Peas	0.15	Lettuce Salad	0.10	Pan Fried Onions	0.15
Buttered French Beans	0.15	Grilled Mushrooms	0.15	Mixed Salad	0.15
SWEETS					
Vanilla Ice Cream	0.10	Gatcau	0.15	Meringues Chantilly or	0.15
with hot Chocolate Sauce	0.15			with Ice Cream	0.15
Speciality Ice Cream	0.15	Words Colod and Comm	Fruit Salad and Cream 0.15		0.15
		Fruit Salad and Cream	0.15	Apple Pie with Cream or Ice Cream	0.20
Cream Caramel	0.15			Cheese and Biscuits	0.15
Roll & Butter Tea	0.05	Coffee	0.07	Cream	0.05

Service Charge 12½%

