Jury's Embassy Garden Restaurant, Menu

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Embassy Garden Restaurant
Cold Appetizers

**Warm Salad 'Embassy' Style**
tossed with Walnut Oil and Pistachio Nuts and garnished with Chicken Livers and Duck Meat
£ 5.50

**Rose of Seasonal Melon**
garnished with Sliced Pink Grapefruit coated with a Wild Honey and Citrus Juice
£ 4.35

**Fresh Prawn and Pineapple Salad**
with Yogurt and Lime Cream
£ 7.60

**Grilled Goat's Cheese**
with Celeriac Salad
£ 5.50

**Ripe Avocado**
filled with Citrus Fruits on a Chinese Salad
£ 5.85

**Beluga Caviar**
complemented with Iced Russian Vodka
£ 45.00

**Wild Irish Oak Smoked Salmon**
with Lemon and Tarragon Dressing
£ 7.10

Hot Appetizers

**Milleens Cheese Croquettes**
on a Tomato and Ginger Sauce
£ 4.50

**Forest Mushroom Strudel**
with a Potato and Leek Sauce
£ 5.35

**Poached Egg in Choux Pastry**
garnished with Mussels and Crab Citrus glazed with Sabayon Sauce
£ 4.50

**Escargot Baked in New Potatoes**
with Sour Cream and Fresh Black Truffles
£ 7.50

Soups

**Lentil and Crab Bisque**
£ 3.15

**Borscht Polonaise**
Classic Russian Soup garnished with Beetroot, Cabbage, Root Vegetable, Duckling Beef and Sausage Meat.
£ 2.50

**Purée of Potato and Watercress Soup**
flavoured with Smoked Bacon
£ 2.50

**Beef Consommé**
flavoured with Oxtail and Orange Peel
£ 2.65

Vegetable Dishes

**Roast Crispy Avocado in Filo Pastry**
stuffed with a Vegetable Mousse on a Cauliflower Purée Sauce
£ 10.95

**Lightly Steamed Asparagus**
on a Bed of Savoury Wild Rice glazed with a Lemon Flavoured Mousseline
£ 11.20

**Baked Couscous, Seasonal Mushrooms and Root Vegetables**
served with a Yellow Pepper Cream
£ 9.80

**Tossed Salad of Vegetables and Exotic Fruits**
with Raspberry and Yogurt Dressing
£ 6.75

*Denotes healthy eating option.*
Meat Dishes

**Grilled Beef Tender-loin**
topped with Herb Scented Crust
served with a Horseradish Mouseline
£ 15.35

**Chateaubriand**
Prime Double Fillet Steak, served with your choice of Foyot or Charon Sauce
accompanied by a Bouquetière of Vegetables
(for Two Persons)
£ 30.00

**Grilled Prime Sirloin or Fillet Steak**
served with Bearnaise Sauce
£ 14.35

**Braised Corned Beef**
with Pickled Cabbage and Herb Mustard Sauce
£ 13.95

**Roast Sirloin, Yorkshire Pudding**
carved at your table
served with a Freshly Tossed Salad and Baked Potato topped with Lemon and Chive Cream
£ 14.20

**Classic Osso Buco**
Braised Veal in a Tomato and Root Vegetable Jus served with Saffron Flavoured Rice.
£ 14.05

**Flambé Medallions of Beef**
panfried with Brandy Cream and Butter, and garnished with julienne of Irish Smoked Salmon
£ 15.35

**Seared Calves Liver and Smoked Bacon**
garnished with Broccoli Mousse, served with Marsala Sauce
£ 13.50

**Trio of Beef, Lamb and Veal**
 served on three Sauces,
Light Green Peppercorn, Ginger and Red Wine
£ 15.25

Desserts

**Selection of Homemade Ice Creams and Sorbets**
£ 3.65

**From our Sweet Trolley**
£ 3.65

**Seasonal Soft Fruit with Sweet Cream**
£ 3.65

**Pear Flambé**
with Double Cream and Amaretto
(for Two Persons)
£ 8.60

**Banana Flambé**
with Double Cream and Dark Rum
(for Two Persons)
£ 8.60

Cheese

Our Cheeseboard offers a choice of Irish Farmhouse and International Cheeses.
£ 4.00

Coffee

**Freshly Brewed Coffee**
£ 1.75

**Irish Coffee**
£ 2.60

**Café Royale**
£ 2.85

**Caribbean Coffee**
£ 2.85

Executive Chef: Peter Brady  Head Waiter: Michael Bermingham

Prices are inclusive of VAT and 2 1/2 % B.S.C. but are subject to 12 1/2 % Service Charge

*Denotes Healthy Eating Option.*
### Chef's Specialities

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Grilled Lambs Hearts</strong> with a Red Onion Confit served with Thyme Flavoured Crisp Potatoes**</td>
<td>£11.00</td>
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<tr>
<td><strong>Pan-Fried Veal Sausage on a Bed of Barley Risotto</strong></td>
<td>£11.00</td>
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<tr>
<td><strong>Honey Glazed Lamb Sweet Breads served on a Green Lentil Relish</strong></td>
<td>£14.10</td>
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<tr>
<td><strong>Pan-Fried Smoked Free Range Chicken Breast on a Bed of Wild Rice, with Yellow Pepper and Spring Onions served with Caraway Potato Roll</strong></td>
<td>£11.95</td>
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<tr>
<td><strong>Tournedos of Wild Venison glazed with a Pavlova Sauce</strong></td>
<td>£15.60</td>
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<tr>
<td><strong>Honey Roast Silverhill Duckling served with a Crisp Potato Cake and Caramelised Apple</strong></td>
<td>£14.85</td>
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<tr>
<td><strong>Medallions of Chicken on a Bed of Couscous with an Orange and Basil Sauce</strong></td>
<td>£14.20</td>
</tr>
<tr>
<td><strong>Steamed Milk-Fed Veal Tongue on a Bed of Ratatouille</strong></td>
<td>£12.95</td>
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### Seafood Dishes

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Pan-Fried Black Sole Fillets in a Herb Crumb and glazed with Apple Hollandaise</strong></td>
<td>£16.95</td>
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<tr>
<td><strong>Tournedos of Salmon wrapped in Smoked Bacon on a Bed of Gratin Dauphinoise with a Tomato Fondue</strong></td>
<td>£14.20</td>
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<tr>
<td><strong>Sauté Sea King Scallop Dublin Bay Prawns and Mussels glazed with Cinnamon Flavoured Sabayon</strong></td>
<td>£17.95</td>
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<tr>
<td><strong>Grilled Fillet of Hake with Dressed Cabbage coated with a Curry Fish Glaze</strong></td>
<td>£13.85</td>
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<tr>
<td><strong>Baked Black Sole on the Bone garnished with Caviar Butter</strong></td>
<td>£17.15</td>
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</tbody>
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