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## Jury's Embassy Garden Restaurant, Menu

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*Embassy*  
**GARDEN**  
**RESTAURANT**



## Gold Appetizers

**WARMED 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

**WILD IRISH OAK  
SMOKED SALMON**  
with Lemon and Tarragon  
Dressing  
£ 7.10

**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

**GALANTINE OF  
GUINEA FOWL**  
with White Bean Salad  
£ 5.95

## Hot Appetizers

**MILLEENS CHEESE CROQUETTES**  
on a Tomato and Ginger Sauce  
£ 4.50

**POACHED EGG IN  
CHOUX PASTRY**  
garnished with Mussels and  
Crab Claws glazed with  
Sabayon Sauce  
£ 4.50

**FOREST MUSHROOM  
STRUDEL**  
with a Potato and Leek Sauce  
£ 5.35

**ESCARGOT BAKED IN  
NEW POTATOES**  
with Sour Cream and  
Fresh Black Truffles  
£ 7.50

## Soups

**LENTIL AND CRAB BISQUE**  
£ 3.15

**BORTSCH  
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

**LIGHTLY STEAMED  
ASPARAGUS**  
on a Bed of Savoury Wild Rice  
glazed with a Lemon Flavoured  
Mousseline  
£ 11.20

**ROAST CRISPY AVOCADO  
IN FILO PASTRY**  
stuffed with a Vegetable Mousse  
on a Cauliflower Purée Sauce  
£ 10.95

**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

## Meat Dishes

### GRILLED BEEF TENDER-LOIN

topped with Herb Scented Crust  
served with a Horseradish  
Mousseline  
£ 15.35

### CHATEAUBRIAND

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

### ROAST RACK OF MOUNTAIN LAMB

filled with fresh Herb Crumbs  
served with Potato  
and Garlic Sauce  
£ 15.50

### BRAISED CORNED BEEF

with Pickled Cabbage  
and Herb Mustard Sauce  
£ 13.95

### GRILLED PRIME SIRLOIN OR FILLET STEAK

served with Bearnaise Sauce  
£ 14.95

### ROAST SIRLOIN OF PRIME BEEF, 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

### TRIO OF BEEF, LAMB AND VEAL

served on three Sauces,  
Light Green Peppercorn,  
Ginger and Red Wine  
£ 15.25

### SEARED CALVES LIVER AND SMOKED BACON

garnished with Broccoli Mousse,  
served with Marsala Sauce  
£ 13.50

## 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



## *Chef's Specialities*

**GRILLED LAMBS HEARTS**  
with a Red Onion Confit  
served with Thyme Flavoured  
Crisp Potatoes  
£ 11.00

**PAN-FRIED  
VEAL SAUSAGE**  
on a Bed of Barley Risotto  
£ 11.00

**HONEY GLAZED LAMB  
SWEET BREADS**  
served on a Green Lentil Relish  
£ 14.10

**PAN-FRIED SMOKED  
FREE RANGE  
CHICKEN BREAST**  
on a Bed of Wild Rice, with  
Yellow Pepper and Spring Onions  
served with Caraway Potato Roll  
£ 11.95

**TOURNEDO OF WILD VENISON**  
glazed with a Pavlois Sauce  
£ 15.60

**HONEY ROAST SILVERHILL  
DUCKLING**  
served with a Crisp Potato Cake  
and Caramelised Apple  
£ 14.55

**MEDALLIONS OF CHICKEN**  
on a Bed of Couscous  
with an Orange and Basil Sauce  
£ 14.20

**STEAMED MILK-FED  
VEAL TONGUE**  
on a Bed of Ratatouille  
£ 12.95

## *Seafood Dishes*

**PAN-FRIED BLACK SOLE  
FILLETS**  
in a Herb Crumb and  
glazed with Apple Hollandaise  
£ 16.95

**TOURNEDO OF SALMON  
WRAPPED IN SMOKED BACON**  
on a Bed of Gratin Dauphinoise  
with a Tomato Fondue  
£ 14.20

**SAUTÉ SEA KING  
SCALLOPS DUBLIN BAY  
PRAWNS AND MUSSELS**  
glazed with Cinnamon  
Flavoured Sabayon  
£ 17.95

**BAKED BLACK SOLE  
ON THE BONE**  
garnished with Caviar Butter  
£ 17.15

**GRILLED  
FILLET OF HAKE**  
with Dressed Cabbage coated  
with a Curry Fish Glaze  
£ 13.85