

1111

Jury's Embassy Garden Restaurant, Menu

Jury's Embassy Garden Restaurant

Follow this and additional works at: <https://arrow.tudublin.ie/menus>



Part of the [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Jury's Embassy Garden Restaurant, "Jury's Embassy Garden Restaurant, Menu" (1111). *Menu Collection*. 23.

<https://arrow.tudublin.ie/menus/23>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menu Collection by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 4.0 License](#)

*This Menu is intended as a guide,
if there is any dish you would like to have especially prepared for you,
the Head Waiter will be only too glad to arrange it, subject to availability.*

Appetizers

- £2.65 Half Melon with Smoked Ham or White Port
 £4.45 Oak Smoked Salmon with Brown Soda Bread
 £5.00 Dublin Bay Fresh Prawn Salad
 £2.45 Selection from Hors D'Oeuvre-Trolley
 £2.40 Crabmeat Cocktail from the Irish Sea
 £13.50 Foie Gras Strasbourg Truffle
 £1.50 Baked Egg "Embassy"
 £5.80 ½ Doz. Royal Oysters
- Terrine of Game with Cumberland Sauce £2.55
 Avocado Pear with Prawns and Marie Rose Dressing £2.80
 Escargots a la Bourguignonne £3.65 (½ doz.)
 Baked Home Made Pate in Pastry £2.10
 Russian Caviar £17.90
 (Served with Parsley and Egg)
 Lobster Cocktail £9.00
 Creamed Button Mushrooms £2.10

Soups

- £1.10 French Onion Soup with White Wine
 £1.05 Freshly made Soup of the Day
 £1.05 Double Consomme with Sherry
- Irish Farm Broth £1.05
 Howth Seafood Chowder with a
 suggestion of Malt Whiskey £1.25

Jurys Specialities

- | | |
|--|--|
| £7.75 Roast Rib of Beef Thickly Cut
from the bone | Served with Yorkshire Pudding, Horseradish
Cream, Baked Potato and Side Salad |
| £5.50 Traditional Irish Stew | Served with boiled Potatoes. |
| £5.50 Beef Steak and Kidney Pic | Served with boiled Potatoes. |

Pan Dishes prepared at your table

(DINNER ONLY)

- £7.30 Steak Tartare Steak au Poivre Noire £7.50
 £7.50 Jurys Gaelic Steak Flambe Crepes Suzette £4.50

Vegetables and Salads

*Fresh vegetables are delivered daily to this Hotel
The Head Waiter will be pleased to advise you on
your choice*

*A full selection of Salads is available, with Blue
Cheese, French or Lemon dressing*

- £1.00 French Beans, Buttered Peas, Glazed Carrots
 £1.00 Mushrooms, Spinach, Cauliflower
 £1.00 Potatoes Various Recipes
 £1.00 Braised Cabbage
 £1.50 Two Veg. of your choice
- Waldorf Salad £1.00
 Coleslaw Salad £1.00
 Embassy Salad £1.00
 Caesar Salad (2 persons) £1.60
 Prepared at your Table.

Sweets

- £1.10 Strawberry Flan
 £1.00 Deep Apple Pie and Fresh Cream
 £1.00 Gateau Black Forest
 £1.25 Selection from the Sweet Trolley
 £2.75 Bombe Panasanta
 60p Tea and Coffee
- Fruit Salad and Cream £1.00
 Selection of home made Ice Cream £1.00
 Fresh Fruit in Season £1.10
 Irish and Continental Cheeses from Trolley £1.15
 Irish Coffee £1.00

Fish from the Irish Sea

- £8.70 Fresh Fillets of Turbot "Galway Bay"
 Covered with a Lobster Sauce, Scallops
 Prawns, Mushrooms and Gently Glazed
 with Irish Cheese.
- £8.90 Grilled Sole on the Bone
 Bernaise Sauce.
- £9.00 Fillets of Sole "JURYS"
 Cooked with Shallots and Mushrooms
 Gently Glazed with Cheese Sauce
 and Fried Prawns.
- £6.70 Double Fillets of Plaice Amantine
 Cooked with Butter and Almonds.
- £4.75 Poached Fillet of Smoked Cod Parsley Sauce
- Dublin Bay Prawns £9.50
 Provencale (Tomato Sauce, White Wine)
 Scampi (Fried in Butter or Breadcrumbs)
 Castella (Baked with Garlic Butter)
 Salmon Steak (Poached or Grilled) £9.50
 King Scallops Mornay £8.00
 Grilled Fillets of Brill Lambay £6.80
 served with Mushrooms wild Herb Butter
 and Shrimp in Pastry with Cream Sauce
 Fresh Salmon Joinville £9.50
 Poached in Champagne served with Mushrooms
 and Shrimps in Sauce

Prime Meats from our Charcoal Grill

- £7.60 Sirloin Steak 10 ounces
 Bernaise Sauce.
- £7.85 Fillet Steak 10 ounces
 Cafe de Paris Butter.
- £6.00 Minute Steak for a Lady
- Sirloin Steak 12 ounces £8.10
 Bernaise Sauce.
 T. Bone Steak, 16 ounces £8.40
 Spring Lamb Cutlets, Mint Sauce £6.75
 Grilled Calves Liver with Bacon £6.25
 Grilled Pork Chops, Apple Sauce £5.70

International Corner

- £7.60 Duckling Montmorancy
 Served with Cherries Glazed with
 Orange Sauce and Almonds.
- £6.75 Shish Kebab Oriental
 Flaming on Skewers with Rice and Peppers.
- £6.50 Chicken Kashmiri
 Indian Style Chicken with Curry
 Flavoured Cream Sauce.
- £5.25 Braised Ox Tongue Florentine
 Served on a bed of Spinach, Madeira Sauce
- Escalope of Veal "Cordon Blue" £8.25
 Stuffed with Ham and Cheese and
 Fried in Breadcrumbs.
 Spaghetti Bolognaise £5.70
 Served in a Rich Meat Sauce with
 lots of Parmesan Cheese.
 Tourmedo Pavilion £6.50
 Small Fillet cooked in Butter, flamed with Brandy,
 Garnished with Lamb Kidney and Artichoke
 Black Pepper Sauce

Prices as inclusive of 10% V.A.T. but are subject to 12½% Service Charge

Our Executive Chef: Michel Treyvaud

Our Head Waiter: Gerry Gallagher

100-5-80