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Jackie Needham People

1965-10-26

Menu for the Russell, Tuesday, 26th.of October, 1965: the Restaurant of the Russell Hotel

Russell Hotel

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Robert Emmet Room

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 CARAFE

Red, White or Rosé Carafe 1.25 ½ Carafe 0.70 0.30 per glass

Suggested Wines from our Wine List:

	WHITE	Bt.	1 Bt.		RED	Bt.	∄ Bt.
98	Graves	£1.60	0.85	90	St. Julien	£1.60	0.85
141	Macon Blanc	£1.60	0.85	91	Margaux	£1.80	1.00
142	Pouilly Fuisse	£2.00	1.05	108	Beaujolais	£1.80	0.95
160	Liebfraumilch	£1.85	1.00	- 152	Chateauneuf du Pape	£1.90	1.00

167	Rosé	D'anjou	£1.60	0.85
168	Rosé	Mateus	£1.85	1.00

Menu

APPETIZERS AND SOU	JPS				
Smoked Salmon	0.55	Smoked Eel	0.40	Prawn Cocktail	0.40
Egg Mayonnaise	0.17	Grapefruit Cocktail	0.17	Orange Juice	0.17
Tomato Juice	0.17	Consommé	0.17	Soup of the Day	0.17
SEAFOODS					
Grilled Sole	0.75	All Seafood dishes garnisi	All Seafood dishes garnished with		0.65
Deep-Fried Dublin Bay		French Fried Potatoes—Grilled		Grilled Trout	0.65
Prawns	1.00	Tomato—Tartar Sauce and	Lemon.		
FROM THE GRILL					
Sirloin Steak	1.05	Half Roast Spring Chicke	en 0.70	Fillet Steak	1.10
Gammon Steak	0.60			Lamb Cutlets (2)	0.70
Pork Chop	0.60			Mixed Grill: Cutlet,	
Emmet Special: Grilled				Bacon, Chipolata,	
Skewer of Fillet Beef &				Mushroom, Kidney	0.70
Bacon	1.00				
		All Grills & Griddles garni			
FROM THE GRIDDLE		French Fried Potatoes & Grill	led Tomato.		
Hamburger Steak &				Fried Egg, Bacon &	
Fried Egg	0.50			Chipolata	0.45
		Egg—Mushroom—Chipolata—	-Bacon		0.65
COLD DISHES					
Cold Half Chicken with		Cold Half Chicken & H	am	Cold Limerick Ham	
Mixed Salad	0.70	with Mixed Salad	0.80	with Mixed Salad	0.55
mineta Galad	0.10	Will William Salam		Will Hard Game	
OMELETTES		All Omelettes made with 3 I	Ballufras		
Ham	0.45	farm eggs, garnished with Fr	Mushroom	0.45	
		Potatoes and Grilled Te	omato.		
VEGETABLES AND SA	TABLE				
			0.10	Des Filed Onless	0.17
Buttered Peas	0.17	Lettuce Salad	0.12	Pan Fried Onions	0.17
Buttered French Beans	0.17	Grilled Mushrooms	0.17	Mixed Salad	0.17
SWEETS					
Vanilla Ice Cream	0.12	Gateau	0.17	Meringues Chantilly or	
with hot Chocolate Sauce	0.17			with Ice Cream	0.17
Speciality Ice Cream	0.17	Floris Calad and Comm	0.17	Apple Die with Creem or	0.17
Cream Caramal	0.17	Fruit Salad and Cream	0.17	Apple Pie with Cream or	0.17
Cream Caramel Roll & Butter	0.17			Ice Cream Cheese and Biscuits	0.22
Tea	0.08	Coffee	0.08	Cream	0.06

Service Charge 12½%

