

1111

Gresham Hotel, Menu

Gresham Hotel

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

Gresham Hotel, "Gresham Hotel, Menu" (1111). *Menu Collection*. 32.
<https://arrow.tudublin.ie/menus/32>

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](#)

Gresham Hotel, Dublin.



— CARAFE WINES —
 White Bordeaux
 (Jas. & Co. Quality)
 Red Burgundy
 (Superior Quality & Price)
 Carafe 12/6 & Carafe 6/6

DRAUGHT GUINNESS
 1/2 Half Pint

Bill of Fare

CARVED FROM THE TROLLEY

ROAST PRIME RIB OF BEEF
 Horseradish Cream
 Mashed Turnips, Boiled Cabbage,
 Jacket Potatoes Gresham Style 10/6
 AVAILABLE AT LUNCH TIME ONLY.

Hors d'Oeuvres

Caviar Voigts 30/0
 Smoked Rainbow Trout, Horseradish Cream 8/6
 Hors d'Oeuvres 5/6 Smoked Eel 5/6
 Galway Bay Oysters (1/2 doz.) 5/6

Smoked Salmon 8/6
 Dublin Bay Prawn Cocktail 8/6
 Pile De Fesse Gras en Aspic 18/6
 Pile Maison 5/6

6 Escargots:
 Chablaisienne or Bourguignonne 6/6
 Lobster Cocktail 8/6
 Oysters Rockefeller (1/2 doz.) 8/6

Soups

Clear Onion 3/-
 Chicken Broth 2/6
 Cream of Mushroom 3/-

Consommé Madrilène 2/6
 Kidney Soup 3/0

Cream of Tomato 2/6
 Petite Marmite 3/6

Omelettes and Eggs

Omelette Fines Herbes 5/6
 Eggs en Cocotte Florentine 4/6

Mushroom Omelette 5/6
 Eggs au Plat Portugaise 3/6

Gresham Omelette 5/6
 Egg en Cocotte a la Creme 3/6

Fish

Fillet of Sole Caprice 11/6
 Cooked in butter and garnished with lemon and capers.

Fillet of Sole Fraise De Mer 12/6
 Cooked in white wine, sautéed and fish stock, served
 with cream sauce, garnish pistouille with lemon
 green sea shells.

Sole Colbert 12/6
 (Dressed in butter, fried in the bone, served
 and filled with Maitre d'Hotel Sauce.)

Fillet of Sole Gresham 14/6
 Cooked in white wine, sautéed & fish stock, and
 served with cream, garnished with lobster and green.

Lobster Salad & Mayonnaise Sauce 18/6

Lobster Americaine 19/6
 Cooked in butter with chopped shallots, sautéed with
 lemon and Madeira wine, served with cream sauce
 with chopped tomatoes and onion.

Fried Fillet of Plaice & Tartare Sauce 8/6
 Grilled Sole on the Bone 12/6

Supreme of Chicken Gourmet 15/0

Cooked in butter, marinated with truffle, chicken bouillon, powdered, covered with supreme sauce, half sliced.

Entre-côte Minute Chicken 12/6

Cooked in butter, marinated with onion, herbaceous garniture with herbs, cream and eggplant.

Minute Steak 9/6 Porterhouse Steak

Whole Spring Chicken (2 persons) 22/6

Half Roast Duckling & Apple Sauce 16/6

Roast Pheasant

ROAST BEEF SANDWICH 9/6

Served on whole meal bread with lettuce, tomato, pickles and ketchup, served hot.

Supreme of Pheasant Normande 15/6

Wing of pheasant marinated with wine, served in butter, with sliced apple and decorated in cream.

Chicken au Casserole Grande Mère 13/6

Cooked in butter, marinated with rich herbes de Provence, garnished with shallots, mushrooms, baby carrots, potatoes.

Roast and Grills

(2 persons) 25/- Sirloin Steak 11/6

Mixed Grill 10/6

Half Spring Chicken and Ham 12/6

Grilled Loin Chop 11/6

Special Sandwiches

HAMBURGER SANDWICH 8/6

(Marinated meat, ketchup, pickles & lettuce, served hot)

Tornado Rossini 17/6

Wings of beef cooked in butter, served on French Croissant, topped with egg and shapard sauce.

Supreme of Chicken Alexandre 14/6

(Marinated in butter, sliced in middle on top, covered with Maitre sauce, garnished with supreme herbs, served with butter.)

Point Steak 10/6 T-Bone Steak 14/6

Sirloin Steak with Roquefort butter 15/6

Grilled Pork Chop with Apple Sauce 10/6

Grilled Goulets 11/6

CLUB SANDWICH 10/6

(Marinated meat, chicken, lettuce, tomato, hot egg, served hot.)

Roast Ribs of Beef 8/6

Limerick Ham 6/6

Roast Chicken & Ham 12/6

Chicken Mayonnaise 12/6

Oxtongue 5/6

Cold Meats

Vegetables

POTATOES: Mashed 1/0 Boiled 1/0 French Fried 1/6 Sauce 1/6 Lyonnaise 2/0

Candied Carrots 2/6 Cauliflower: Mornay or with Cream Sauce 2/6d Garden Peas 2/0 Spinach à la Creme 3/0

Onions: French Fried 2/6, Sauce 2/0 Celery, braised or au gratin 3/- Mushrooms 3/0 Buttered Broccoli Sprouts 3/6

Broccoli with Hollandaise Sauce 3/6 Endive Ardennaise 3/6 Battered French Beans 3/6

Salads

Salad in Season 3/6

Salad Italienne 6/0

Tomato Salad 3/0

Mixed Salad 3/0

(Lettuce, Tomatoes & Potatoes) (Lettuce or bean, orange, radish, asparagus, with lettuce, tomato, hard boiled egg & cucumber covered with French dressing & served with mayonnaise.) (Marinated Tomatoes and Lettuce) (Lettuce, Tomato, Egg, Dressing)

Choice of Dressings: - French, Thousand Island, Mayonnaise

Sweets

Fruit Salad & Cream 4/6

Cream Caramel 3/6

Meringue Glacé 3/0

Coffee 1/6 Coca Coffee 2/0

Assorted Green Ice 2/0

Banana Split Americaine 3/6d

Cream 1/6d

Fruit Flan 3/6d

Selection from Sweet Trolley 5/6

Crepes Suzette 6/6d

Apple Pie à la Mode 3/6

Pineapple Flambé Au Kirsch 5/6

Rolls & Butter 6d

Assorted Cheeses & Biscuits 2/6d

THE CHEF WILL BE PLEASED TO PREPARE SPECIAL DISHES TO ORDER

A Service Charge of 10% is added to all bills in lieu of gratuity. No further gratuity.

If you are requesting a telephone call please inform the Telephone Department.