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## Gresham Hotel, Menu

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# Gresham Hotel, Dublin.



— CARAFE WINES —

White Bordeaux  
Chablis & Chardonnay  
Red Burgundy  
Bordelais Red & White  
Cassis 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 Volga 30/0  
Smoked Rainbow Trout, Horseradish Cream 8/6  
Hors d'Oeuvres 5/6 Smoked Eel 5/6  
Galway Bay Oysters (½ doz.) 5/6

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

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

Fillet of Sole Caprice 11/6  
Cooked in butter and garnished with bacon and  
capers.  
  
Fillet of Sole Gresham 14/6  
Cooked in white wine, butter & herb stock, served  
with cream sauce, garnished with bacon and  
grated cheese.

Dublin Bay Prawns Provincial 11/6

Smoked Salmon 8/6  
Dublin Bay Prawn Cocktail 8/6  
Pâté De Foie Gras en Aspic 18/6

Pâté Maitin 5/6

6 Escargots :  
Chablisienne or Bourguignonne 6/6  
Lobster Cocktail 8/6  
Oysters Rockefeller (½ doz.) 8/6

### *Soups*

Concombre Madrilene 2/6  
Kidney Soup 3/0  
Cream of Tomato 2/6  
Petite Marmite 3/6

### *Omelettes and Eggs*

Mushroom Omelette 5/6  
Eggs au Plat Portugaise 3/6  
Gresham Omelette 5/6  
Egg en Cocotte à la Crème 3/6

### *Fish*

Fillet of Sole Fraîche De Mer 12/6  
(Cooked in white wine, butter and herb stock, served  
with cream sauce, garnished with bacon and  
grated cheese.)

Lobster Salad & Mayonnaise Sauce 18/6

Fried Fillet of Plaice & Tartare Sauce 8/6

Grilled Soles in Old Recipe 12/6

Sole Colbert 12/6  
(Breadcrumbed, fried in the bone, served  
with Butter & Shallot Butter.)

Lobster Americaine 19/6  
(Cooked in butter with chopped onions, butter with  
lemon and Herbs wine, served with cream sauce  
with chopped onions and meat.)

Cooked in butter, coated Béchamel sauce,  
topped with sliced tomatoes, and garnished  
grilled.

**Supreme of Chicken Gourmet** 15/0  
Cooked in butter, coated with truffles, chicken  
Béchamel, poached, coated with Béchamel sauce, and  
grilled.

**Entrecôte Minute Chateaubriand** 12/6  
Cooked in butter, coated with meat fondue,  
garnished with bacon, onion and sautéed.

Minute Steak 9/6 Porterhouse Steak (2 persons) 25/-  
Whole Spring Chicken (2 persons) 22/6  
Half Roast Duckling & Apple Sauce 16/6  
Roast Pheasant

**ROAST BEEF SANDWICH** 9/6  
Served on white bread with lettuce, tomato,  
gherkin and horseradish, served hot.

Roast Rib of Beef 8/6 Limerick Ham 6/6  
Roast Chicken & Ham 12/6

**POTATOES:** Mashed 1/0 Boiled 1/0 French Fried 1/6 Sauté 1/6 Lyonnaise 2/0  
Candied Carrots 2/6 Cauliflower: Mornay or with Cream Sauce 2/6 Garden Peas 2/0 Spinach à la Crème 3/0  
Orions: French Fried 2/6, Sauté 2/0 Celery, braised or au gratin 3/- Mushrooms 3/0 Buttered Brussels Sprouts 3/6  
Broccoli with Hollandaise Sauce 3/6 Endive Ardennaise 3/6 Buttered French Beans 3/6

Salad in Season 3/6  
Lettuce, Tomatoes & Tomato

(Garnishes of bacon, onions, olives, anchovies, etc.)  
Salad Italienne 6/0 (Garnishes of bacon, onions, olives, anchovies, etc.)  
Tomato, hard boiled, egg & ham, dressed with French  
Dressing & served with mayonnaise.

Fruit Salad & Cream 4/6  
Cream Caramel 3/6  
Meringue Glacé 3/0  
Coffee 1/6 Coca Coffee 2/0

Dropped in egg and cheese, breaded, served on grilled ham and  
bacon gravy (Bacon).

**Escalope de Veau à la Frangaise** 12/6  
Dressed with egg and bread crumbs, bread in butter  
panfried with sliced onions, parsley, etc., beef rolls  
white of eggs and sautéed onions.

**Tournedo Rossini** 17/6  
Filet of beef cooked in butter, served on Béchamel  
Cream, topped with mushrooms, Jolly carrots, Pinenuts  
and garnished with mushrooms.

**Supreme of Chicken Alexandrine** 14/6  
(Poached in butter, coated with mushrooms, Béchamel  
sauce, garnished with mushrooms, topped  
with bacon.)

## *Roast and Grills*

Sirloin Steak 11/6  
Mixed Grill 10/6 Double Sirloin Steak with Rocquefort butter 15/0  
Half Spring Chicken and Ham 12/6 Grilled Pork Chop with Apple Sauce 10/6  
Grilled Loin Chop 11/6 Grilled Cutlets 11/6

## *Special Sandwiches*

**HAMBURGER SANDWICH** 8/6  
(Battered robe, hamburger meat & onions, served hot.)

**CLUB SANDWICH** 10/6  
(Battered robe, chicken, lettuce, bacon,  
cheese, served hot.)

## *Cold Meats*

Chicken Mayonnaise 12/6 Ox Tongue 5/6

## *Vegetables*

French Fried 1/6 Sauté 1/6 Lyonnaise 2/0  
Garden Peas 2/0 Spinach à la Crème 3/0  
Mushrooms 3/0 Buttered Brussels Sprouts 3/6  
Buttered French Beans 3/6

## *Salads*

Tomato Salad 3/0 Mixed Salad 3/0  
Marrow, Tomato and Lettuce.  
Lemon, Tomato, Egg, Beetroot  
Choice of Dressings: - French, Thousand Island, Mayonnaise

## *Sweets*

Assorted Green Ices 2/6  
Banana Split Americaine 3/6d  
Cream 1/6d Fruit Flan 3/6d  
Assorted Cheeses & Biscuits 2/6d

Selection from Sweet Trolley 5/6  
Crepe Suzette 6/6d  
Apple Pie à la Mode 3/6  
Pineapple Flambé Au Kirsh 5/6  
Rohr & Butter 6d