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## Gresham Hotel, Bill of Fare

Gresham Hotel

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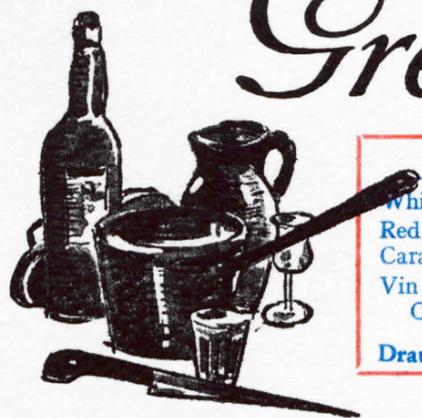
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### Recommended Citation

Gresham Hotel, "Gresham Hotel, Bill of Fare" (1111). *Menus of the 20th Century*. 40.  
<https://arrow.tudublin.ie/menus20c/40>

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# Gresham Hotel, Dublin.



**CARAFE WINES**  
 White Bordeaux Barton & Guestier  
 Red Burgundy Bouchard Pere & Fils  
 Carafe 14/6 Half Carafe 7/6  
 Vin Rosé Barton & Guestier  
 Carafe 11/- ½ Carafe 6/-  
 Draught Guinness 1/9 Half Pint

## Bill of Fare

WHILE DINING PARK YOUR CAR  
 FREE OF CHARGE IN OUR  
 GARAGE.

### CARVED FROM THE TROLLEY

ROAST PRIME RIB OF BEEF  
 Horseradish Cream  
 Mashed Turnips, Boiled Cabbage,  
 Jacket Potatoes Gresham Style 14/6  
 AVAILABLE AT LUNCH TIME ONLY.

## Hors d'Oeuvres

Smoked Salmon 10/6  
 Hors d'Oeuvres 9/6  
 Galway Oysters (½ doz.) 10/6  
 Dublin Bay Prawn Cocktail 9/6  
 Foie Gras de Strasbourg 20/0  
 Pâte Maison 7/6  
 Smoked Eel 9/6

6 Escargots :  
 Chablisienne or Bourguignonne 8/6  
 Lobster Cocktail 10/6  
 Caviar Volga 40/0

## Soups

Clear Onion 3/6  
 Cream of Mushroom 3/6  
 Chicken Broth 3/6  
 Cream of Tomato 3/6  
 Petite Marmite 3/6

## Omelettes and Eggs

Omelette Paysanne 7/6  
 Egg-au-Plat Florentine 3/6  
 Mushroom Omelette 7/6  
 Egg au Plat Forestière 3/6  
 Gresham Omelette 7/6  
 Egg en Cocotte a la Creme 3/6

## Fish

Fillet of Sole Breval 17/6  
 (Poached in White Wine, shallots, fish stock, garnished with tomatoes and mushrooms, coated with cream sauce, glazed.)  
 Dublin Bay Prawns Provencal 16/6  
 (Garnished with tomatoes, parsley, shallots, anchovy fillets, mushrooms, coated with cream sauce and garlic flavoured.)  
 Fried Dublin Bay Prawns & Tartare Sauce 12/6  
 Grilled Sole on the Bone 16/0  
 Fillet of Sole Gresham 17/6  
 (Cooked in White Wine with shallots, fish stock and cream, garnished with lobster and points of asparagus—glazed)  
 Seafood Pancake 17/6  
 (Prawns, Scallops, Oysters, cooked in butter, wine and cream sauce, wrapped in a pancake and coated with a Mornay Sauce and Glazed.)  
 Fried Fillet of Plaice and Tartare Sauce 12/6  
 Sole Colbert 16/0  
 (Bread-crumbed, fried on the bone, opened and filled with Maitre d'Hotel Butter.)  
 Lobster Salad & Mayonnaise Sauce  
 Lobster Americaine  
 (Collops of Lobster cooked in butter, shallots, brandy, chives finished a la creme.)  
 Sligo Salmon Boiled or Grilled

## Entrée

Escalope of Veal à la Maison 17/6  
 (Cooked in butter, coated Mornay sauce, garnished with stuffed tomatoes, and croquette potatoes—glazed.)  
 Supreme of Chicken Alexandra 17/6  
 (Poached in butter, slices of truffle, coated with Mornay sauce, glazed, garnished with asparagus heads.)  
 Steak au Poivre — Cognac 18/6  
 (Sirloin Steak with black peppers, cooked in butter and flamed in brandy)  
 Kidney Flambe au Cognac 13/6  
 (Fried in butter and flamed in Cognac.)  
 Entrecote Chez-Soi 17/6  
 (Sirloin Steak, cooked in butter, garnished with bacon, onions, tomato, asparagus and mushrooms, coated with a madere.)  
 Escalope Bordelaise 17/6  
 (Dipped in egg and cheese, fried in butter, served on grilled ham toast, garlic flavoured.)  
 Tournedo Rosinni 19/6  
 (Tournedo Steak cooked in butter; coated with a Madere Sauce; Collop with Foie Gras on top.)  
 Entrecote Minute Diane 15/6  
 (Minute Steak, cooked in butter, with chopped onion, Worcestershire Sauce, finished à la crème.)

## Roast and Grills

Minute Steak 12/6  
 Porterhouse Steak (2 persons) 35/-  
 Half Roast Duckling & Apple Sauce 18/6  
 Sirloin Steak 14/6  
 Mixed Grill 14/6  
 Half Spring Chicken & Ham 14/6  
 T-Bone Steak 22/6  
 Double Sirloin Steak 22/6  
 Grilled Mutton Cutlets 13/6

## Special Sandwiches

ROAST BEEF SANDWICH 12/6  
 (Served on whole meal bread with lettuce, tomato, gherkin and horseradish, served cold.)  
 HAMBURGER SANDWICH 11/6  
 (Buttered toast, hamburger steak & lettuce, served hot.)  
 CLUB SANDWICH 17/6  
 (Buttered toast, chicken, lettuce, bacon, fried egg, served hot.)

## Cold Meats

Roast Ribs of Beef 12/6  
 Roast Chicken & Ham 14/6  
 Limerick Ham 9/6  
 Chicken Mayonnaise 14/6  
 Oxtongue 7/6

## Vegetables

POTATOES: Mashed 2/0 Boiled 2/0  
 Cauliflower: Mornay or with Cream Sauce 2/6  
 Onions: French Fried or Sauted 3/0  
 Broccoli with Hollandise Sauce 4/0  
 French Fried 2/0 Sauté 2/0 Lyonnaise 2/6  
 Garden Peas 2/6  
 Celery, braised or au gratin 3/6  
 Endive 'Ardenaise 4/0 Endive Meunière 4/0  
 Spinach à la Creme 3/0  
 Mushrooms 3/6  
 Buttered French Beans 3/6

## Salads

Salad in Season 3/6  
 (Lettuce, Watercress & Tomato)  
 Salad Italienne 7/6  
 (Julienne of ham, tongue, salami, sausage, with lettuce, tomato, hard boiled egg & cucumber covered with French dressing and served with mayonnaise.)  
 Tomato Salad 3/0  
 (Marinated Tomatoes and Lettuce.)  
 Mixed Salad 3/0  
 (Lettuce, Tomato, Egg, Beetroot)  
 Choice of Dressings :- French, Thousand Island, Mayonnaise

## Sweets

Fruit Salad & Cream 6/6  
 Cream Caramel 5/0  
 Meringue Glacé 3/6  
 Coffee 2/0 Cona Coffee 2/6  
 Assorted Cream Ices 3/0  
 Banana Split Americaine 5/6  
 Cream 2/0  
 Assorted Cheeses & Biscuits 3/0  
 Selection from Sweet Trolley 6/6  
 Crepe Suzette (2 persons) 15/6  
 Apple Pie a la Mode 5/0  
 Rolls, Wholemeal Bread  
 Toast Melba and Butter 1/0

A Service Charge of 10% is added to all bills in lieu of gratuities. No further gratuities are therefore necessary.

THE CHEF WILL BE PLEASED TO PREPARE SPECIAL DISHES TO ORDER

If you are expecting a telephone call please advise the Telephone Department.