

1111

## Jury's Hotel, Function Menu

Jury's 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

Jury's Hotel, "Jury's Hotel, Function Menu" (1111). *Menu Collection*. 44.  
<https://arrow.tudublin.ie/menus/44>

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](mailto:arrow.admin@tudublin.ie), [aisling.coyne@tudublin.ie](mailto:aisling.coyne@tudublin.ie), [vera.kilshaw@tudublin.ie](mailto:vera.kilshaw@tudublin.ie).



This work is licensed under a [Creative Commons Attribution-NonCommercial-No Derivative Works 3.0 License](#).

\*\*\*\*\*

# Jury's Hotel Dublin.

22/-

## Menu

W. 2



Melon Surprise

A slice of melon is filled with segments of orange, grapefruit and cherries. It is then glazed with port wine jelly.

Minestrone

The world famous Italian soup, made of a light tomato stock, garnished with spaghetti, macaroni, diced carrots, onions, beans, peas, It is served with grated cheese.

*2 Fried Lion of St. Pierre*  
Fried Fillet Plaiice, Maitre d'Hotel

So named, because it is crumbed, fried and served, with a slice of lemon and a collop of parsley butter.

Half Poached Chicken & Mushrooms

A wonderful French dish, in which the chicken is cooked in a wine sauce with button mushrooms. The sauce is finished off by adding butter, egg yolks mixed with cream and chopped parsley.

Minted Peas  
Creamed Potatoes

Gateau Mille Feuille

Literally means the cake of 1,000 leaves. It is made of several layers of puff pastry interlaid with lemon curd and cream. The top is glazed with fondant and side with roasted nuts.

Coffee

10% Service Charge

