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. 45.
https://arrow.tudublin.ie/menus/45

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 yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Chilled Tomato Frappe  
or  
Chilled Orange Frappe  

A light appetising juice with a light meringue mixed through it.

Vegetable Broth  

Carrots, onions, peas, french beans are diced, cooked in a white stock, and finally a mixture of egg yolks, cream and chopped parsley are added.

Cold Chicken Jeannette  
or  

Cold Chicken Jeannette  

A celebrated French dish, in which the cold chicken is stuffed with a liver pate and set in aspic jelly.

Salmon Parisienne  

As the name implies, another French dish, in which the cold salmon is decorated and glazed with aspic.

Various Salad  
Parsleyed Potatoes  

Pear Dame Blanche  

A delightful dish. Each pear lightly poached with aspic. When cold, it is placed on crouton of sponge. It is then covered with a cream sauce and decorated.

Coffee  

10% Service Charge