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Jury's Hotel, Function Menu

Jury's Hotel

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Jury's Botel Bublin.

25/= W-1

Alleman

Prawn & Shrimp Cocktail

A wonderful start to meal, espically toward mid-day. The fish is served on a bed of shredded crisp lettuces, and then covered with a sauce, made of Irish cream tomato ketchup, worchester sauce and brandy.

Cream Princess

Soup made from chicken and asparagus are mixed in equal portions with a garnish of asparagus. Once again we add the mixture of egg yolks and cream.

Salmon Mayonnaise

A nice generous portions of cold salmon. Served with various salad, mayonnaise sauce.

Half Stuffed Roast Chicken

The chicken is stuffed with livers, force meats, and breadcrumbs, season, then roasted.

Smoked Ham Cauliflower au Gratin

A French way of serving cauliflower, when cooked it is covered with a sauce, grated cheese is then sprinkled on it and then glazed,

Croquette Potatoes

Mashed Potatoes are bound together with egg volks then shaped, crumbed and deep fried.

Omelette Surprise

Ice cream with fruit laid on a foundation of sponge, They are then covered with meringue and baked. This desert is only served on special occasions.

Coffee

10% Service Charge