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Jury's Grill, Menu

Jury's Hotel

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Jury's Grill

A la Carte

APPETISERS:

Smoked Shannon Salmon	9/
Oysters (in season) per doz.	18/
Dublin Bay Prawn Cocktail	8/
Pate Maison	6/6
Trolley Hors d'Oeuvres	5/6 & 7/6
Pate de Foie Gras—(2 people)	24/6
Chilled Melon	4/
Coupe of Grapefruit Florida	4/
Tomato Frappe	3/
Smoked Ham and Asparagus	7/6

SOUPS:

Petite Marmite	4/
Cream of Tomato	2/9
Cream of Mushroom	3/9
Vegetable Broth	2/9
Oxtail (thick)	2/9

FISH:

Grilled Sole on the Bone	12/6 & 15/
Fried Fillets of Sole	12/
Fillets of Sole Bonne Femme	15/
Poached Fillets of Sole Princess	15/
Fried Fillet of Plaiice Tartar Sc.	10/
Grilled Salmon Bearnaise (in season)	17/6
Poached Salmon Hollandaise	17/6
Salmon Mayonnaise	17/6
Dublin Bay Prawns—Scampi	14/6
Curried Prawns and Rice	14/6
Grilled Turbot Bearnaise	10/

EGGS AND FARINACEOUS DISHES:

Eggs Cocotte	5/6
Omelettes—Ham, Tomato, Mushroom	6/
Savoury, Cheese	6/
Spaghetti—Bolonaise, Milanese, Napolitane	9/

ENTREES:

Chicken Princesse	15/6
Chicken Maryland (15 mins.)	17/6
Fried Chicken Dublin	16/6
Tournedo Garni	14/6
Fried Escalope of Veal Jury	14/
Saute of Lamb's Kidney Madera	8/6
Braised Sweetbread Grand Mere	9/

CHEESE:

Large selection cheese available	3/
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GRILLS:

Mixed Grill	10/9
Lamb Cutlets	8/6
Loin Chop of Mutton	8/
Pork Chop	8/6
Ham Steak	12/6
Liver and Bacon	7/
Fillet Steak	16/
Sirloin Steak	13/6
Point Steak	12/6
Rump Steak	12/6
Half Grilled Chicken	15/
Porter House Steak	26/6
T. Bone Steak (extra large)	17/6
Rib Steak—16 oz.	17/6
Double Lamb Chop	11/6
Chateau Briand	26/6

POULTRY AND GAME:

Roast Chicken and Ham	12/6
½ Roast Aylesbury Duckling	13/
Barbecued Chicken	22/
Roast Pheasant	

COLD BUFFET:

Ham, 8/.	Lamb, 7/.	Beef, 7/.	Ox Tongue, 7/.
	Chicken, 11/6		

VEGETABLES:

Garden Peas, 2/6; Celery, 2/6; Asparagus, 6/.
Cauliflower, 2/6; Tomatoes, 2/6; Spinach, 2/6;
Carrots, 2/6; French Beans, 2/6; Mushrooms, 4/6;
Onions Saute, Fried, 2/6.

POTATOES:

Fried, 2/.	Boiled, 2/.	Roast, 2/.
Saute, 2/.	Creamed, 2/.	Lyonnaise, 2/.

DESSERTS:

Peach Melba	4/6
Vanilla Ice Cream, Chocolate Sauce	2/6
Crepe Suzette (2 people)	15/6
Pancakes with Lemon	5/6
Trolley Sweets	3/ & 5/

SAVOURIES:

Devils on Horse-back	5/6
Welsh Rarebit	5/
Angels on Horseback	5/6
Develled Kidney and Bacon	5/

Frank Harrison

J. McCORMICK

Specialities of the Copper Grill

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Prawn Beatrice 16/6

Spaghetti Bolognaise 9/-

Spaghetti Milanaise 9/-

Fillet Sole Flambee 16/6

Caelic Steak Jury's Style 18/6

Breast of Chicken Armagnac 17/6

Fricasse de Veau au Vin Blanc 12/6

Minute Steak Maison 12/-

Sirloin Maison 14/6

Pear Flambee 6/6

Crepe Suzettes 15/6

Rum Omelette 5/6

Peach Flambee 5/6

Omelette Savoyarde 6/6

