Jury's Embassy Room, Menu

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To start your Meal

**Appetizers**
- Chilled Melon Slice and Smoked Ham 75p
- Dublin Bay Prawn Cocktail £1.50
- Paté Maison 75p
- Oak Smoked Salmon £1.40
- Avocado Marie Rose £1.40
- Escargots a la Bourguignonne (4 pc) £1.60
- Hors d'oeuvres selection £1.15

**Soup**
- Real French Onion Soup 45p
- Potage Saint-Germain 40p
- Double Conceded with Sherry 45p
- Home made Farm Broth 30p

**Fish Dishes**
- Prawns Provencale £3.30
- Whole Sole, grilled and served with Melted Butter £3.30
- Salmon Steak, poached or grilled, served with Hollandaise Sauce £2.75
- Fillet of Sole Veronique £3.27

**Jury's Specialty**
- Roast Prime Rib of Beef, Natural Juices
  Served with Horseradish Sauce, Yorkshire Pudding, Baked Potato and a Side Salad £3.30

**Embassy Specialties**
- Vol au Vent of Chicken, Toulouseine
  Diced Chicken, Mushroom in Cream Sauce £2.10
- Wiener Schnitzel
  Veal Garnished with Lemon, Anchovy and Capers £2.50
- Piccata Marsala
  Scallop of Veal in Marsala Sauce £2.50
- Chef's Salad
  A delicious mixture of Cold Meats, Fresh Vegetables, Fruit and Cheese £2.20

**Fillet of Steak Du Chef**
- A fillet Steak baked in pastry, served with Vegetables and Croquett Potaotes £3.50

**Shish Kebab Orientale**
- A skewer of Prime Beef served flaming with Pilaf Rice and Green Peppers £2.75

**Pan Dishes prepared at your table**

(EVENING ONLY)
- Jury's Gaelic Steak Flambe £3.30
- Eminence of Fillet of Beef Paprika £3.00
- Crepes Suzettes £2.20
- Pêches Flambees £2.10

**From the Charcoal Grill**
- Prime Irish Sirloin Steak (8 oz) £2.50 (10 oz) £3.00
- Fillet Steak (8 oz) £2.60
- Chateaubriand Tarragonaise (2 persons) £5.25
- Double Lamb Chop Maitre d'Hôtel £2.50
- T Bone Steak (16 oz) £3.75

**Vegetables**
- French Beans, Buttered Peas, Braised Celery, Spinach, Cauliflower Mornay, Mushrooms, Onion Rings 45p
- Potatoes (Various Recipes) 33p
- A full selection of Salads is available, with Blue Cheese, French or Lemon Dressing 45p

**Sweets**
- Deep Apple Pie and Fresh Cream 40p
- Fresh Fruit Salad and Cream 55p
- Gateau Black Forest 40p
- Assorted Ice Creams 30p
- Selection from the Sweet Trolley 40p
- Fresh Fruit in season
- Irish and Continental Cheeses 50p
- Tea and Coffee 25p
- Irish Coffee 55p

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A 12.5% Service Charge is added to all items

Our Chef — David Edwards
Our Headwaiter — Gerry Gallagher