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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 (½ doz) £1.60
- Hors d'oeuvres selection £1.15

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 Véronique £3.25

Jurys Speciality

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

Embassy Specialities

- VOL AU VENT OF CHICKEN TOULOUSAINNE
- Diced Chicken, Mushroom in Cream Sauce £2.10
- WIENER SCHNITZEL
- Veal Garnished with Lemon, Anchovy and Capers £2.50
- PICCATA MARSALA
- Scallops 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 Croquette Potatoes £3.50
- SHISH KEBAB ORIENTALE
- A skewer of Prime Beef served flaming with Pilaf Rice and Green Peppers £2.75
- RACK OF LAMB FOR TWO £3.75
- STEAK TARTARE
- Raw Fillet chopped with Egg, Onions, Parsley, and Capers £2.75

Pin Dishes prepared at your table

- (EVENING ONLY)
- Jurys Gaelic Steak Flambé £3.30
- Emince of Fillet of Beef Paprika £3.00
- Crêpes Suzettes £2.20
- Pêches Flambées £2.10

From the Charcoal Grill

- Prime Irish Sirloin Steak (8 ozs) £2.60 (10 oz) £3.00
- Fillet Steak (8 ozs) £2.60
- Chateaubriand Tarragonaise (2 persons) £6.25
- Double Lamb Chop Maitre-d'hotel £2.50
- T Bone Steak (16 ozs) £2.75

This Menu is intended as a guide, if there is any dish you would like to have especially prepared for you, the Head Waiter will be only too glad to arrange it, subject to availability.

Soups

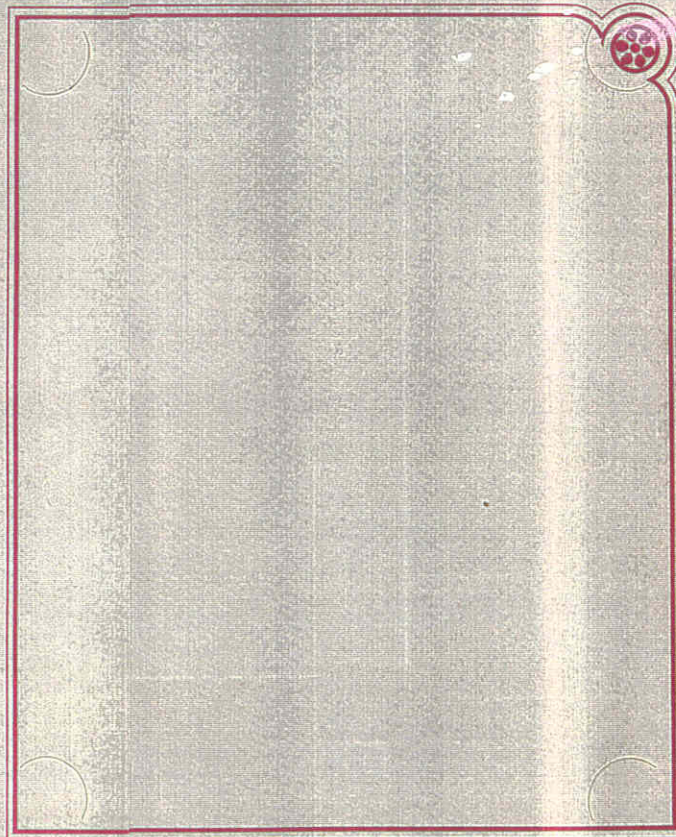
- Real French Onion Soup 45p
- Potage Saint-Germain 40p
- Double Consommé with Sherry 45p
- Home made Farm Broth 30p

Vegetables

- Fresh 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 22p
- Irish Coffee 55p



A 12½% Service Charge is added to all items

Our Chef — David Edwards

Our Headwaiter — Gerry Gallagher