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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 TOULOUSAIN
Diced Chicken, Mushroom in Cream Sauce £2.10
WIENER SCHNITZEL
Veal Garnished with Lemon, Anchovy and Capers £2.50
PICCATO 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

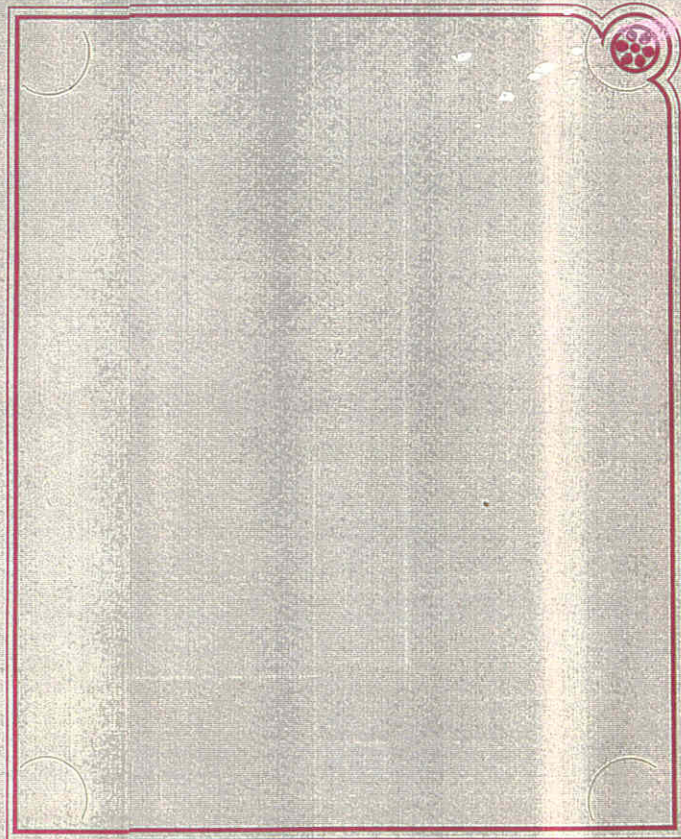
- Real French Onion Soup 45p
Potage Saint-Germain 40p
Double Consommé with Sherry 45p
Home made Farm Broth 30p

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