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## Jury's Hotel, Menu

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 JURY'S HOTEL



*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.*

## Appetizers

£2.65 Half Melon with Smoked Ham or White Port	Terrine of Game with Cumberland Sauce £2.55
£4.45 Oak Smoked Salmon with Brown Soda Bread	Avocado Pear with Prawns and Marie Rose Dressing £2.80
£5.00 Dublin Bay Fresh Prawn Salad	Escargots a la Bourguignonne £3.65 (½ doz.)
£2.45 Selection from Hors D'Oeuvre Trolley	Baked Home Made Pate in Pastry £2.10
£2.40 Crabmeat Cocktail from the Irish Sea	Russian Caviar £17.90
£13.50 Foie Gras Strasbourg Truffe	(Served with Parsley and Egg)
£1.50 Baked Egg "Embassy"	Lobster Cocktail £9.00
£5.80 ½ Doz. Royal Oysters	Creamed Button Mushrooms £2.10

## Soups

£1.10 French Onion Soup with White Wine	Irish Farm Broth £1.05
£1.05 Freshly made Soup of the Day	Howth Seafood Chowder with a suggestion of Malt Whiskey £1.25
£1.05 Double Consomme with Sherry	

## Jurys Specialities

£7.75 Roast Rib of Beef Thickly Cut from the bone	<i>Served with Yorkshire Pudding, Horseradish Cream, Baked Potato and Side Salad</i>
£5.50 Traditional Irish Stew	<i>Served with boiled Potatoes.</i>
£5.50 Beef Steak and Kidney Pie	<i>Served with boiled Potatoes.</i>

## Pan Dishes prepared at your table

(DINNER ONLY)

£7.30 Steak Tartare	Steak au Poivre Noire £7.50
£7.50 Jurys Gaelic Steak Flambe	Crepes Suzette £4.50

## Vegetables and Salads

*Fresh vegetables are delivered daily to this Hotel  
The Head Waiter will be pleased to advise you on  
your choice*

*A full selection of Salads is available, with Blue  
Cheese, French or Lemon dressing*

£1.00 French Beans, Buttered Peas, Glazed Carrots	Waldorf Salad £1.00
£1.00 Mushrooms, Spinach, Cauliflower	Coleslaw Salad £1.00
£1.00 Potatoes Various Reccipes	Embassy Salad £1.00
£1.00 Braised Cabbage	Caesar Salad (2 persons) £1.60
£1.50 Two Veg. of your choice	Prepared at your Table.

## Sweets

£1.10 Strawberry Flan	Fruit Salad and Cream £1.00
£1.00 Deep Apple Pie and Fresh Cream	Selection of home made Ice Cream £1.00
£1.00 Gateau Black Forest	Fresh Fruit in Season £1.10
£1.25 Selection from the Sweet Trolley	Irish and Continental Cheeses from Trolley £1.15
£2.75 Bombe Panasanta	Irish Coffee £1.00
60p Tea and Coffee	



## Fish from the Irish Sea

**£8.70** Fresh Fillets of Turbot "Galway Bay"  
*Covered with a Lobster Sauce, Scallops  
Prawns, Mushrooms and Gently Glazed  
with Irish Cheese.*

**£8.90** Grilled Sole on the Bone  
*Bernaise Sauce.*

**£9.00** Fillets of Sole "JURYS"  
*Cooked with Shallots and Mushrooms  
Gently Glazed with Cheese Sauce  
and Fried Prawns.*

**£6.70** Double Fillets of Plaice Amandine  
*Cooked with Butter and Almonds.*

**£4.75** Poached Fillet of Smoked Cod Parsley Sauce

Dublin Bay Prawns **£9.50**

*Provencale (Tomato Sauce, White Wine)  
Scampi (Fried in Butter or Breadcrumbs)*

*Castella (Baked with Garlic Butter)*

Salmon Steak (Poached or Grilled) **£9.50**

King Scallops Mornay **£8.00**

Grilled Fillets of Brill Lambay **£6.80**  
*served with Mushrooms wild Herb Butter  
and Shrimp in Pastry with Cream Sauce*

Fresh Salmon Joinville **£9.50**

*Poached in Champagne served with Mushrooms  
and Shrimps in Sauce*

## Prime Meats from our Charcoal Grill

**£7.60** Sirloin Steak 10 ounces  
*Bernaise Sauce.*

**£7.85** Fillet Steak 10 ounces  
*Cafe de Paris Butter.*

**£6.00** Minute Steak for a Lady

Sirloin Steak 12 ounces **£8.10**  
*Bernaise Sauce.*

T. Bone Steak, 16 ounces **£8.40**

Spring Lamb Cutlets, Mint Sauce **£6.75**

Grilled Calves Liver with Bacon **£6.25**

Grilled Pork Chops, Apple Sauce **£5.70**

## International Corner

**£7.60** Duckling Montmorancy  
*Served with Cherries Glazed with  
Orange Sauce and Almonds.*

**£6.75** Shish Kebab Oriental  
*Flaming on Skewers with Rice and Peppers.*

**£6.50** Chicken Kashmiri  
*Indian Style Chicken with Curry  
Flavoured Cream Sauce.*

**£5.25** Braised Ox Tongue Florentine  
*Served on a bed of Spinach, Madeira Sauce*

Escalope of Veal "Cordon Blue" **£8.25**  
*Stuffed with Ham and Cheese and  
Fried in Breadcrumbs.*

Spaghetti Bolonaise **£5.70**  
*Served in a Rich Meat Sauce with  
lots of Parmesan Cheese.*

Tournedo Pavilion **£6.50**  
*Small Fillet cooked in Butter, flamed with Brandy,  
Garnished with Lamb Kidney and Artichoke  
Black Pepper Sauce*

*Prices are inclusive of 10% V.A.T. but are subject to 12½% Service Charge*

*Our Executive Chef: Michel Treyvaud*

*Our Head Waiter: Gerry Gallagher*