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The Kish, Menu

The Kish

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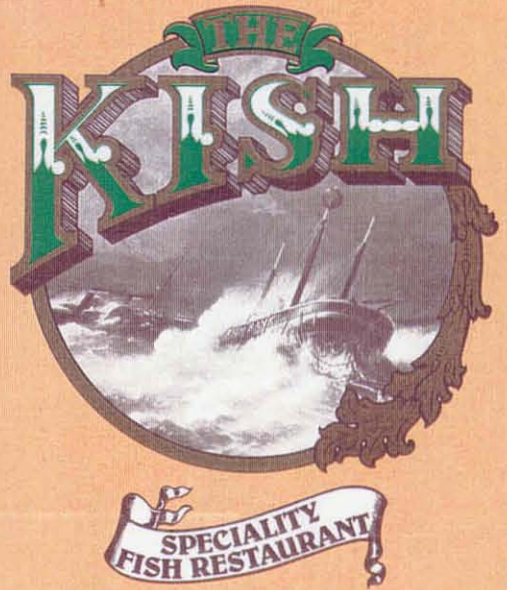
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The Kish Bank is a sand bank situated about six miles from the entrance to Dublin Bay. It is one of the richest fishing areas in Ireland. Fish such as cod, plaice, turbot and brill, coarse sole, whiting and numerous types of shellfish abound there.

Although the Kish Bank is rich in fish, it was very hazardous to mariners, so in 1811 the Commissioners of Irish Lights marked the Bank with a lightship, the "*Vronia Gesina*". Since then several lightships have been placed on the Kish Bank. It wasn't until 1960 that it was decided to build a lighthouse and tow it out to the Kish Bank. The Kish lighthouse was finally in operation in 1965.

The Kish lighthouse can be seen from Bray Head, Dun Laoghaire, Dublin and Howth harbours. On a sunny day the sand bank it marks may also be clearly seen. Indeed at low spring tide it is said that one can walk on the Bank with the water only up to one's waist. It is a landmark of particular historical interest to Dublin.



JURY'S HOTEL GROUP
Dublin Ireland



Erin Smoked Salmon with Buttered Country Scones	£3.60
Dressed Crab in Shell	£2.50
Dublin Bay Prawn Salad with Irish Dressing	£2.50
Beluga Caviar on a Bed of Ice	£9.50
Pickled Herrings in Madeira Sauce	£1.45
Smoked Trout served with Fresh Creamed Horseradish	£2.50
Cold Lobster Tail with Truffle Pavilion Style	£10.25
Terrine of Duck Cumberland Sauce	£1.85
Smoked Eel with Horseradish Sauce	£2.90
Half Melon with White Port	£1.10



Howth Seafood Chowder laced with Irish Whiskey	£1.10
Fresh Prawn Bisque with Brandy	£1.10
Clear Turtle Soup with Sherry	90p



Scallops – Served in the Shell with Mushrooms and Shrimps, Flavoured with Vermouth and Sprinkled with Breadcrumbs	£5.65
Brill – Grilled, Mustard, Butter and Herbs, served with Parisienne Potatoes	£3.55
Monk or Angler Fish – Flamed in Brandy, Cooked with Mushrooms and Prawns reduced with Heavy Cream	£4.50
Mussels – Cooked in White Wine with Parsley and Cream, Served in Shell	£3.75



Grilled – Served with Fresh Bearnaise Sauce	£6.90
Fried Colbert – Deep Fried in Breadcrumbs with Herb Butter	£6.90
Waleska – Wine and Cheese Sauce, Sliced Lobster and Truffle	£7.50
Bonne Femme – Poached, White Wine Sauce, with Shallots, Parsley and Mushrooms	£7.50
Duglere – Poached, White Wine Sauce with Chopped Tomato and Parsley	£7.50
Sullivan – Poached with Asparagus Tips, Truffle and Cheese Sauce	£7.50
Veronique – Steamed, Champagne Sauce and Grapes	£7.25
Washington – Fried in Butter with Lobster Sauce Garnished with Shellfish	£7.25
Doria – Fried in Butter Garnished with Cucumber and Lemon Wedge	£6.90
Florentine – Poached and Served on a Bed of Spinach, Mornay Sauce	£7.25
Cubat – Steamed, Served on a Base of Mushroom Puree, Mornay Sauce Brandy and Truffle	£7.25
Caprice – Shallow Fried, Breadcrumbs, Banana and Chutney	£6.90



Grenobloise – Fried in Butter, Sprinkled with Capers and Smoked Salmon	£4.50
Amandine – Cooked in Butter with Sliced Almonds and Lemons	£4.50
Meuniere – Fried in Butter with Lemon Juice	£4.50

This menu is intended as a guide. If there is any dish you would like to have specially prepared for you, the head waiter will be only too glad to arrange. Subject to availability.

A Small Selection of Meat Dishes is Available on Request



Provencale – Fresh Tomato, Shallots, Garlic and White Wine	£6.50
Pernod – Heavy Cream, Cayenne and Pernod	£6.50
Castella – Baked with Garlic Butter and Chives	£6.50
Mornay – White Wine and Cheese Sauce	£6.50
Lucullus – Lobster Sauce, Brandy, Cheese and Truffle	£7.50
Espagnole – Fried with Red and Green Peppers, Onions and Garlic	£6.50
Meuniere – Fried in Brown Butter and Lemon Juice	£6.50
All Above Served with Saffron Rice or Potatoes	



Grilled – With Bearnaise Sauce	£6.50
Poached – With Hollandaise Sauce	£6.50
Conдорет – Poached with a White Wine Sauce, Sliced Tomatoes and Cucumber	£6.50
Suchet – Steamed, Champagne Sauce, Carrots and Leeks	£6.50
All Above Served with Boiled Potatoes	



Newburg – Taken from the Shell, Flamed with Brandy, Lobster Sauce & Heavy Cream	£13.50
A La Creme – Taken from the Shell Flamed with Sherry, Shallots and Heavy Cream	£13.50
Thermidor – Served in the Shell with a Mustard and Herb Flavoured Cheese Sauce	£13.50
Au Gratin – Served in the Shell with Cheese Sauce and Mushroom Puree	£13.50
Cardinal – Lobster Sauce, Brandy and Truffle	£13.50



Salmon Steak Poached, Coated with Yogurt Flavoured Curry Sauce and Gently Glazed with Almonds	£6.25
Sole Stuffed with a Puree of Mushrooms and Covered with a Light Egg Sabayon, Served on a Bed of Spinach	£7.50
Turbot Golden Vale, cooked in Cider Topped with Tomatoes and Cream Cheese served on a Mushroom Base	£4.50



A Selection of Fresh Vegetables Available Daily. The Head Waiter will advise you on our selection: Per Person (2 Vegetables)	£1.00
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Chestnut, Coffee or Butterscotch Ice Cream	80p
Bailey's Irish Coffee Gateau	£1.00
Fresh Fruit Salad with your Favourite Liqueur	£1.00
"Pyramid" served in a Half Melon with Three Ice Cream flavours and Topped with Whipped Cream, Strawberries and Walnuts	£1.65
Creme Caramel	80p
Irish Mist Souffle	£1.00
Cheese Board Selection to include Camembert, Port Salut, Rambol/Walnut Flavoured, Edam, Danish Blue, Stilton, Irish Cheddar, Blue and Gruyere	85p
Coffee	50p

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



Corn on Cob melted Butter	£1.60
Pickled Herring and Sour Cream	£1.90
Half Melon with White Port	£2.75
Vol-Au-Vent of Seafood Americaine	£3.25
Creamed Scallops and Smokies	£3.25
Smoked Trout served with Fresh Creamed Horseradish	£3.40
Smoked Eel with Horseradish Sauce	£3.90
Smoked Salmon with Buttered Country Scones	£5.00
Dublin Bay Prawn Salad with Irish Dressing	£5.50
1/2 doz. Galway Bay Royal Oysters	£5.80
Pate de Foie Gras Strasbourg Truffle	£13.50
Beluga Caviar on a Bed of Ice	£15.00



Howth Seafood Chowder laced with Irish Whiskey	£1.50
Fresh Prawn Bisque with Brandy	£1.50
Clear Turtle Soup with Sherry	£1.50



Brill— Grilled, Mustard, Butter and Herbs, served with Parisienne Potatoes	£7.50
Turbot Steak	
Grilled, or Poached	
Served with Anchovy Butter or Hollandaise Sauce	£8.50
Scallops—	
Served in the Shell with Mushrooms and Prawns covered with a rich Cream Sauce and Cheese	£8.75
Baked Alaskan Crab	
with Herb Butter and Vermouth	£10.00



Grilled—	
Served with Fresh Bearnaise Sauce	£10.50
Fried Colbert—	
Deep Fried in Breadcrumbs with Herb Butter	£10.50
Waleska—	
Wine and Cheese Sauce, Sliced Lobster and Truffle	£10.50
Bonne Femme—	
Poached, White Wine Sauce, with Shallots, Parsley and Mushrooms	£10.50
Duglere—	
Poached, White Wine Sauce with Chopped Tomato and Parsley	£10.50
Sullivan—	
Poached with Asparagus Tips, Truffle and Cheese Sauce	£10.50
Washington—	
Fried in Butter with Lobster Sauce Garnished with Shellfish	£10.50
Pavilion	
Steamed, filled with Shrimps and coated with Parsley Sauce, Artichoke and Puree of Spinach	£10.50
Caprice—	
Shallow Fried, Breadcrumbs, Banana and Chutney	£10.50



Grenobloise—	
Fried in Butter, Sprinkled with Capers and Smoked Salmon	£8.00
Amandine—	
Cooked in butter with Sliced Baked Almonds	£8.00
Belle - Meunier—	
Fried in Butter with Button Mushrooms, Lemon Juice	£8.00
Florentine—	
Poached and Served on a Bed of Spinach, Mornay Sauce	£8.00

A Small Selection of Meat Dishes is Available on Request



Provencale—	
Fresh Tomato, Shallots, Garlic and White Wine	£11.50
Crepenettes	
Served in Pancakes with Mushrooms and Herb Sauce	£11.50
Castella—	
Baked with Garlic Butter and Chives	£11.50
Mornay—	
White Wine and Cheese Sauce	£11.50
Lucullus—	
Lobster Sauce, Brandy, Cheese and Truffle	£11.50
Espagnole—	
Fried with Red and Green Peppers, Onions and Garlic	£11.50
Meunier—	
Fried in Brown Butter and Lemon Juice	£11.50

All Above Served with Saffron Rice or Potatoes



Grilled—	
With Bearnaise Sauce and Parisienne Potatoes	£10.75
Poached—	
With Hollandaise Sauce and Parsley Boiled Potatoes	£10.75
Condorcet—	
Poached with a White Wine Sauce, Sliced Tomatoes and Cucumber	£10.75
Suchet—	
Steamed, Champagne Sauce, Carrots and Leeks	£10.75



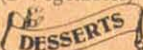
Newburg—	
Taken from the Shell, Flamed with Brandy, Lobster Sauce and Heavy Cream, Served with Pilaf Rice	£18.25
A La Creme—	
Taken from the Shell Flamed with Sherry, Shallots and Heavy Cream, Served with Boiled Rice	£18.25
Thermidor—	
Served in the Shell with a Mustard and Herb Flavoured Cheese Sauce	£18.25
Au Gratin—	
Served in the Shell with Cheese Sauce and Mushroom Puree	£18.25
Delmonico— 1 Half Mornay Sauce, 1 Half Cardinal Sauce, Glazed with Cheese and Breadcrumbs	£18.25



Turbot Gently poached in Cider and Coated with a Puree of Carrots and Leek Sauce, garnished with Mussels	£8.50
Sea Trout Coated with Yogurt Flavoured	
Curry Sauce and Gently Glazed with Almonds	£9.25
Sole Stuffed with a Puree of Mushrooms and Covered with a Light Egg Sabayon, Served on a bed of Spinach	£10.50



A Selection of Fresh Vegetables Available Daily. The Head Waiter will advise you on our selection: Per Person (2 Vegetables)	£1.45
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Creme Caramel	£1.25
Selection of Home made Ice Cream	£1.25
Lemon Sorbet	£1.30
Fresh Fruit Salad with your Favourite Liqueur	£1.35
Irish Mist Souffle	£1.35
Baked Alaska (2 Pers)	£2.85

Cheese Board Selection to include Camembert, Port Salut, Rambol/Walnut Flavoured, Edam, Danish Blue, Stilton, Irish Cheddar, Blue and Gruyere	£1.50
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Coffee	70p
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Prices are inclusive of 10% V.A.T. but are subject to 12½% Service Charge.



Creamed Smoked Haddock & Mushroom	£1.75
Corn on Cob melted Butter	£2.25
Fresh Salmon & Chive Dip	£2.25
Half Melon & White Port	£3.35
Potted Shrimps	£3.50
Cold Seafood Plate with Three Sauces	£4.75
Smoked Salmon with Country Scones	£6.50
Dublin Bay Prawn Salad	£7.25
Beluga Caviar on a Bed of Ice	£20.00



Consomme Julienne	£1.50
Fresh Prawn Bisque	£2.00
Potato & Mussel Soup	£2.00



Cold Salmon with Sliced Avocado & Mushroom Salad	£8.50
Brill with Puree of Leeks Champagne Sauce	£9.00
Scallops Served in the Shell with Mushrooms and Prawns covered with a rich Cream Sauce and Cheese	£10.00
Turbot Grilled & Flavoured with Olives & Anchovies	£10.00
Sea Trout Grilled with Bearnaise	£10.50



Grilled— Served with Fresh Bearnaise Sauce	£12.65
Fried Colbert— Deep Fried in Breadcrumbs with Herb Butter	£12.65
Waleska— Wine and Cheese Sauce, Sliced Lobster and Truffle	£12.65
Bonne Femme— Poached, White Wine Sauce, with Shallots, Parsley and Mushrooms	£12.65
Hongroise— Filletted Sole Poached and served on Rice with Hungarian Paprika Sauce	£12.65
Sullivan— Poached with Asparagus Tips, Truffle and Cheese Sauce	£12.65
Washington— Fried in Butter with Lobster Sauce Garnished with Shellfish	£12.65
Pavilion— Steamed, filled with Shrimps and coated with Parsley Sauce, Artichoke and Puree of Spinach	£12.65
Caprice— Shallow Fried, Breadcrumbs, Banana and Chutney	£12.65



Grenobloise— Fried in Butter, Sprinkled with Capers and Smoked Salmon	£10.00
Amandine— Cooked in butter with Sliced Baked Almonds	£10.00
Belle - Meuniere— Fried in Butter with Button Mushrooms, Lemon Juice	£10.00
Florentine— Poached and Served on a Bed of Spinach, Mornay Sauce	£10.00

A Small Selection of Meat Dishes is Available on Request



Provencale— Fresh Tomato, Shallots, Garlic and White Wine	£13.65
Crepenettes— Served in Pancakes with Mushrooms and Herb Sauce	£13.65
Castella— Baked with Garlic Butter and Chives	£13.65
Scampi— Fresh Deep Fried in Breadcrumbs	£13.65
Lucullus— Lobster Sauce, Brandy, Cheese and Truffle	£13.65
Espagnole— Fried with Red and Green Peppers, Onions and Garlic	£13.65
Meuniere— Fried in Brown Butter and Lemon Juice	£13.65

All Above Served with Saffron Rice or Potatoes



Grilled— With Bearnaise Sauce and Parisienne Potatoes	£12.85
Poached— With Hollandaise Sauce and Parsley Boiled Potatoes	£12.85
Condorcet— Poached with a White Wine Sauce, Sliced Tomatoes and Cucumber	£12.85
Suchet— Steamed, Champagne Sauce, Carrots and Leeks	£12.85



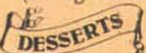
Newburg— Taken from the Shell, Flamed with Brandy, Lobster Sauce and Heavy Cream, Served with Pilaf Rice	£21.50
A La Creme— Taken from the Shell Flamed with Sherry, Shallots and Heavy Cream, Served with Boiled Rice	£21.50
Thermidor— Served in the Shell with a Mustard and Herb Flavoured Cheese Sauce	£21.50
Au Gratin— Served in the Shell with Cheese Sauce and Mushroom Puree	£21.50
Delmonico— 1 Half Mornay Sauce, 1 Half Cardinal Sauce, Glazed with Cheese and Breadcrumbs	£21.50



Turbot Gently poached in Cider and Coated with a Puree of Carrots and Leek Sauce, garnished with Mussels	£10.00
Sea Trout Coated with Yogurt Flavoured Curry Sauce and Gently Glazed with Almonds	£11.25
Sole Stuffed with a Puree of Mushrooms and Covered with a Light Egg Sabayon, Served on a bed of Spinach	£12.65



A Selection of Fresh Vegetables Available Daily. The Head Waiter will advise you on our selection: Per Person (2 Vegetables)	£2.00
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Creme Caramel	£1.80
Selection of Home made Parfait	£1.80
Lemon Sorbet	£1.80
Fresh Fruit Salad with your Favourite Liqueur	£1.80
Irish Mist Souffle	£1.80

Cheese Board Selection to include Camembert, Port Salut, Rambol/Walnut Flavoured, Edam, Danish Blue, Stilton, Irish Cheddar, Blue and Gruyere	£1.80
Coffee	90p

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