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
£4.45 Oak Smoked Salmon with Brown Soda Bread
£5.00 Dublin Bay Fresh Prawn Salad
£2.45 Selection from Hors D'Oeuvre Trolley
£2.40 Crabmeat Cocktail from the Irish Sea
£13.50 Foie Gras Strasbourg Truffe
£1.50 Baked Egg "Embassy"
£5.80 ½ Doz. Royal Oysters

Terrine of Game with Cumberland Sauce £2.55
Avocado Pear with Prawns and Marie Rose Dressing £2.80
Escargots a la Bourguignonne £3.65 (½ doz.)
Baked Home Made Pate in Pastry £2.10
Russian Caviar £17.90
(Served with Parsley and Egg)
Lobster Cocktail £9.00
Creamed Button Mushrooms £2.10

Soups

£1.10 French Onion Soup with White Wine
£1.05 Freshly made Soup of the Day
£1.05 Double Consomme with Sherry

Irish Farm Broth £1.05
Howth Seafood Chowder with a suggestion of Malt Whiskey £1.25

Jurys Specialities

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

Pan Dishes prepared at your table

(DINNER ONLY)

£7.30 Steak Tartare
£7.50 Jurys Gaelic Steak Flambe

Steak au Poivre Noire £7.50
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
£1.00 Mushrooms, Spinach, Cauliflower
£1.00 Potatoes Various Receipes
£1.00 Braised Cabbage
£1.50 Two Veg. of your choice

Waldorf Salad £1.00
Coleslaw Salad £1.00
Embassy Salad £1.00
Caesar Salad (2 persons) £1.60
Prepared at your Table.

Sweets

£1.10 Strawberry Flan
£1.00 Deep Apple Pie and Fresh Cream
£1.00 Gateau Black Forest
£1.25 Selection from the Sweet Trolley
£2.75 Bombe Panasanta
60p Tea and Coffee

Fruit Salad and Cream £1.00
Selection of home made Ice Cream £1.00
Fresh Fruit in Season £1.10
Irish and Continental Cheeses from Trolley £1.15
Irish Coffee £1.00

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*

100-5-80