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Jury's Hotel, Function Menu

Jury's Hotel

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Jury's Hotel Dublin.

20/-

Menu

W.I



Chilled Tomato Frappe
or
Chilled Orange Frappe

A light appetising juice with a light meringue mixed through it.

Vegetable Broth

Carrots, onions, peas, french beans are diced, cooked in a white stock, and finally a mixture of egg yolks, cream and chopped parsley are added.

Cold Chicken Jeannette
or

A celebrated French dish, in which the cold chicken is stuffed with a liver pate and set in aspic jelly.

Salmon Parisienne

As the name implies, another French dish, in which the cold salmon is decorated and glazed with aspic.

Various Salad
Parsleyed Potatoes

Pear Dame Blanche

A delightful dish. Each pear lightly poached with aspic. When cold, it is placed on crouton of sponge. It is then covered with a cream sauce and decorated

Coffee

10% Service Charge

