Jury's Embassy Garden Restaurant, Menu

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Cold Appetizers

- **Warm Salad 'Embassy' Style**
  tossed with Walnut Oil and Pistachio Nuts and garnished with Chicken Livers and Duck Meat
  **£ 5.50**

- **Rose of Seasonal Melon**
  garnished with Sliced Pink Grapefruit coated with a Wild Honey and Citrus Juice
  **£ 4.35**

- **Fresh Prawn and Pineapple Salad**
  with Yogurt and Lime Cream
  **£ 7.60**

- **Grilled Goat’s Cheese**
  with Celeriac Salad
  **£ 5.50**

- **Ripe Avocado**
  filled with Citrus Fruits on a Chinese Salad
  **£ 5.85**

- **Beluga Caviar**
  complemented with iced Russian Vodka
  **£ 45.00**

- **Galantine of Guinea Fowl**
  with White Bean Salad
  **£ 5.95**

Hot Appetizers

- **Milleens Cheese Croquettes**
  on a Tomato and Ginger Sauce
  **£ 4.50**

- **Poached Egg in Choux Pastry**
  garnished with Mussels and Crab Croust glazez with Sabayon Sauce
  **£ 4.50**

- **Forest Mushroom Strudel**
  with a Potato and Leek Sauce
  **£ 5.35**

- **Escargot Baked in New Potatoes**
  with Sour Cream and Fresh Black Truffles
  **£ 7.50**

Soups

- **Borscht Polonaise**
  Classic Russian Soup garnished with Beetroot, Cabbage, Root Vegetable, Duckling Beef and Sausage Meat.
  **£ 2.50**

- **Purée of Potato and Watercress Soup**
  flavoured with Smoked Bacon
  **£ 2.50**

- **Beef Consommé**
  flavoured with Oxtail and Orange Peel
  **£ 2.65**

Vegetable Dishes

- **Roast Crispy Avocado in Filo Pastry**
  stuffed with a Vegetable Mousse on a Cauliflower Purée Sauce
  **£ 10.95**

- **Tossed Salad of Vegetables and Exotic Fruits**
  with Raspberry and Yogurt Dressing
  **£ 6.75**

- **Lightly Steamed Asparagus**
  on a Bed of Savoury Wild Rice glazed with a Lemon Flavoured Mouseline
  **£ 11.20**

- **Baked Couscous, Seasonal Mushrooms and Root Vegetables**
  served with a Yellow Pepper Cream
  **£ 9.80**
Meat Dishes

**Grilled Beef Tender-Loin**
topped with Herb Scented Crust
served with a Horseradish Mouseline
£ 15.35

**Chateaubriand**
Prime Double Fillet Steak, served
with your choice of Foyot or Charon Sauce
accompanied by a Bouquetière of Vegetables
(for Two Persons)
£ 30.00

**Roast Rack of Mountain Lamb**
filed with fresh Herb Crumbs
served with Potato and Garlic Sauce
£ 15.50

**Braised Corned Beef**
with Pickled Cabbage and Herb Mustard Sauce
£ 13.95

**Grilled Prime Sirloin or Fillet Steak**
served with Bearnaise Sauce
£ 14.35

**Roast Sirloin, Yorkshire Pudding**
carved at your table
served with a Freshly Tossed Salad and Baked Potato topped with Lemon and Chive Cream
£ 14.20

**Classic Osso Buco**
Braised Veal in a Tomato and Root Vegetable Jus served with Saffron Flavoured Rice.
£ 14.05

**Flambé Medallions of Beef**
panfried with Brandy Cream and Butter, and garnished with julienne of Irish Smoked Salmon
£ 15.35

**Trio of Beef, Lamb and Veal**
served on three Sauces,
Light Green Peppercorn, Ginger and Red Wine
£ 15.25

**Seared Calves Liver and Smoked Bacon**
garnished with Broccoli Mousse, served with Marsala Sauce
£ 13.50

**Desserts**

**Selection of Homemade Ice Creams and Sorbets**
£ 3.65

**From our Sweet Trolley**
£ 3.65

**Seasonal Soft Fruit with Sweet Cream**
£ 3.65

**Pear Flambé**
with Double Cream and Amaretto
(for Two Persons)
£ 8.60

**Banana Flambé**
with Double Cream and Dark Rum
(for Two Persons)
£ 8.60

**Cheese**

Our Cheeseboard offers a choice of Irish Farmhouse and International Cheeses.
£ 4.00

**Coffee**

**Freshly Brewed Coffee**
£ 1.75

**Irish Coffee**
£ 2.60

**Café Royale**
£ 2.85

**Caribbean Coffee**
£ 2.85

*Executive Chef: Peter Brady  Head Waiter: Michael Bermingham*

*Prices are inclusive of VAT and 2 1/2% B.S.C. but are subject to 12 1/2% Service Charge.*
Chef's Specialities

**Grilled Lambs Hearts**
with a Red Onion Confit
served with Thyme Flavoured Crisp Potatoes
£11.00

**Honey Glazed Lamb Sweet Breads**
served on a Green Lentil Relish
£14.10

**PAN-Fried Veal Sausage**
on a Bed of Barley Risotto
£11.00

**Pan-Fried Smoked Free Range Chicken Breast**
on a Bed of Wild Rice, with Yellow Pepper and Spring Onions
served with Caraway Potato Roll
£11.95

**Turnedo of Wild Venison**
glazed with a Pavlois Sauce
£15.60

**Honey Roast Silverhill Duckling**
served with a Crisp Potato Cake and Caramelized Apple
£14.55

**Medallions of Chicken**
on a Bed of Couscous
with an Orange and Basil Sauce
£14.20

**Steamed Milk-Fed Veal Tongue**
on a Bed of Ratatouille
£12.95

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**Seafood Dishes**

**Pan-Fried Black Sole Fillets**
in a Herb Crumb and glazed with Apple Hollandaise
£16.95

**Sauté Sea King Scallop's Dublin Bay Prawns and Mussels**
glazed with Cinnamon Flavoured Sabayon
£17.95

**Baked Black Sole on the Bone**
garnished with Caviar Butter
£17.15

**Grilled Fillet of Hake**
with Dressed Cabbage coated with a Curry Fish Glaze
£13.85

DENOTES HEALTHY EATING OPTION.