Jury's Embassy Garden Restaurant, Menu

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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 Horis D’Oeuvre Trolley
- £2.40 Crabmeat Cocktail from the Irish Sea
- £13.50 Foie Gras Strasbourg Truffle
- £1.50 Baked Egg “Embassy”
- £5.80 1/2 Doz. Royal Oysters

Soups

- £1.10 French Onion Soup with White Wine
- £1.06 Freshly made Soup of the Day
- £1.05 Double Consomme with Sherry

Jurys Specialities

- £7.75 Roast Rib of Beef Thickly Cut from the bone
- £5.50 Traditional Irish Stew
- £5.50 Beef Steak and Kidney Pie

Pan Dishes prepared at your table

(DINNER ONLY)

- £7.30 Steak Tartare
- £7.50 Jurys Gastric Steak Flambe

Vegetables and Salads

Fresh vegetables are delivered daily to this Hotel

- £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

- Terrine of Game with Cumberland Sauce £2.65
- 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

- Irish Farm Beef £1.05
- Houth Seafood Chowder with a suggestion of Malt Whiskey £1.25

- Wildorf Salad £1.00
- Coleslaw Salad £1.00
- Embassy Salad £1.00
- Caesar Salad (2 persons) £1.80

- 60p Tea and Coffee

Sweets

- £1.10 Strawberry Flan
- £1.00 Deep Apple Pie and Fresh Cream
- £1.00 Gatoni Black Forest
- £1.25 Selection from the Sweet Trolley
- £2.75 Bombe Panisanta

- 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

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

International Corner

- £7.80 Duckling Montmorancy Served with Cherries Glazed with Orange Sauce and Almonds.
- £6.75 Shah Kebab Oriental Plamous on Skewers with Rice and Peppers.
- £6.50 Chicken Kashmiri Indian Style Chicken with Curry Flavoured Cream Sauces.
- £5.25 Braised Ox Tongue Florentine Served on a bed of Spinach, Madeira Sauce

- Dublin Bay Prawns £9.50
- Provençale (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 Lambs £8.80 served with Mushrooms and Shrimp in Pastry with Cream Sauce
- Fresh Salmon Joinville £9.50
- Poached in Champagne served with Mushrooms and Shrimp in Sauce

- 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

- Escalope of Veal “Cordon Blue” £8.25
- Stuffing with Ham and Cheese and Fried in breadcrumbs.
- Spaghetti Bolonaise £5.70
- Served in a Rich Meat Sauce with lots of Parmesan Cheese.
- Tournedo Pavillion £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 12% Service Charge

Our Executive Chef: Michel Teynaut
Our Head Waiter: Gerry Gallagher