Jury's Hotel, Function Menu

Jury's Hotel

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Recommended Citation
Jury's Hotel, "Jury's Hotel, Function Menu" (1111). Menu Collection. 45.
http://arrow.dit.ie/menus/45

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