Jury's Embassy Room, Menu

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To start your Meal

**Appetizers**
- Chilled Melon Slice and Smoked Ham 75p
- Dublin Bay Prawn Cocktail £1.50
- Paté Mâisson 75p
- Oak Smoked Salmon £1.40
- Avocado Marie Rose £1.40
- Escargots à l’Houmougarasse (4 dozen) £1.60
- Hors d’oeuvres selection £1.15

**Soups**
- Real French Onion Soup 45p
- Potage Saint-Germain 40p
- Double Concentrated with Sherry 45p
- Home made Farm Broth 30p

**Fish Dishes**
- Prawns Provencale £3.30
- Whole Sole, grilled and served with Melted Butter £3.30
- Salmon Steak, poached or grilled, served with Hollandaise Sauce £2.75
- Fillet of Sole Véronique £2.27

**Jurry’s Speciality**
- Roast Prime Rib of Beef, Natural Juices
  Served with Horseradish Sauce, Yorkshire Pudding Baked Potato and a Side Salad £3.30

**Embassy Specialties**
- VOL AU VENT OF CHICKEN, TOULOUSAINE
  Diced Chicken, Mushroom in Cream Sauce £2.10
- WIENER SCHNITZEL
  Veal Garnished with Lemon, Anchovy and Capers £2.50
- PICCATA MARSALA
  Scallop of Veal in Marsala Sauce £2.50
- CHEF’S SALAD
  A delicious mixture of Cold Meats, Fresh Vegetables, Fruit and Cheese £2.20
- FILLET OF STEAK ‘DU CHEF’
  A fillet Steak baked in pastry, served with Vegetables and Croquette Potatoes £3.50
- SHISH KEBAB ORIENTALE
  A skewer of Prime Beef served flaming with Pied Rice and Green Peppers £2.75
- RACK OF LAMB FOR TWO £3.75
- STEAK TARTARE
  Raw Fillet chopped with Egg, Onions, Parsley, and Capers £2.75

**Pan Dishes prepared at your table**
(EVENING ONLY)
- Jurry’s Gastric Steak Flambe £3.30
- Emince of Fillet of Beef Paprika £3.00
- Crêpes Suzettes £2.20
- Pêches Flambe £2.10

**From the Charcoal Grill**
- Prime Irish Sirloin Steak (8 oz) £2.50 (10 oz) £3.00
- Fillet Steak (8 oz) £2.60
- Chateaubriand Tarragonaise (2 persons) £5.25
- Double Lamb Chop Maitre-d’Hôtel £2.50
- T Bone Steak (16 oz) £3.75

**Vegetables**
- French Beans, Buttered Peas, Braised Celery, Spinach, Cauliflower Mornay, Mushrooms, Onion Rings 45p
- Potatoes (various recipes) 33p
- A full selection of Salads is available, with Blue Cheese, French or Lemon Dressing 45p

**Sweets**
- Deep Apple Pie and Fresh Cream 40p
- Fresh Fruit Salad and Cream 55p
- Gateau Black Forest 40p
- Assorted Ice Creams 30p
- Selection from the Sweet Trolley 40p
- Fresh Fruit in season
- Irish and Continental Cheeses 50p
- Tea and Coffee 22p
- Irish Coffee 55p

A 12.5% Service Charge is added to all items

Our Chef — David Edwards
Our Headwaiter — Gerry Gallagher