



Menu 1

CHEF'S SUGGESTIONS

Poached Jumbo Prawns

Garnished with a tomato mousse and lump fish caviar.

Cream of Parsnip Soup

A rich parsnip soup topped with whipped cream and roasted pine nuts.

Beef Tournedos Foie Gras

Beef medallions topped with goose liver pâté, served with a Madeira sauce, savoyarde potatoes, asparagus, carrots and cauliflower.

Crêpe Suzette

Warm pancakes served with a rich orange and Grand Marnier sauce, roasted almond flakes and vanilla ice cream.

Also available for diabetics



Menu 2

CHEF'S RECOMMENDATIONS

Asparagus Fricassée

Green asparagus fricassée presented warm in a puff pastry basket.

Chilled Strawberry Soup

Chilled strawberry soup flavoured with Champagne.

Corn Fed Chicken Suprême

A corn fed breast of chicken presented in a creamy mushroom sauce, served with red cabbage, green peas and duchesse potatoes filled with tomato concasse.

Chocolate and Cappuccino Mousse Cake

Layers of chocolate sponge and cappuccino mousse, served with apricot purée and cherries.