



Table D'hote Dinner Menu

SAMPLE

SMOOTH DUCK LIVER PARFAIT
with a Spiced Berry Compote and Brioche

FRESH CAESAR SALAD WITH PROSCUITTO HAM
served with Oven Dried Herb Croutons

WARM TOMATO TART AU GRATIN
with dressed Wild Rocket

CONSOMMÉ BRUNOISE

FRESH WATERCRESS AND SPINACH SOUP

GRILLED FILLET OF HADDOCK
served with Saffron Potatoes and Béarnaise Sauce

SEARED CORN FED SUPREME OF CHICKEN
with a Grain Mustard Wine Sauce and Asparagus Spears

BRAISED RIB EYE STEAK
served with Caramelised Red Onion and Thyme with a Rich Red Wine Sauce

VEGETARIAN DISH: STIR FRIED VEGETABLE PANCAKES
on a Fresh Sweet and Sour Sauce

Vegetables

Ratatouille Provençal: Buttered Mange Tout
Dauphinoise Potatoes: New Parsley Potatoes

Cold Buffet

Beef : Ham : Chicken : Ox Tongue : Turkey
Assorted Seasonal Salads

Desserts

COUPE JACQUE

YOUR CHOICE FROM THE DESSERT TROLLEY

or

LOCAL DAIRY ICE CREAMS

or

SELECTED MATURE CHEESES WITH BISCUITS

Ground Coffee and Mints
served in the Lounges