

Mid-Winter's Dinner Menu

Monday 21st of June 2004

Cold starter :

*Platters of Beef Carpaccio, Smoked Salmon or Parma Ham
garnished with Olive Oil, Brushettas, Crème Fraiche,
Condiments & Toasts*

Hot starter :

*Chicken & Garlic Consommé topped
With a Parmesan Soufflé*

Fish course :

*Ballotine of Haddock & Salmon poached
With Red Pepper Coulis & White Wine Butter Sauce*

Colonel

Main Course :

*Filet of Beef Wellington With Blackpepper Sauce
Served with Steamed Broccoli & Pommes Pont-Neuf*

Cheese Platter

Dessert :

Nougat glacé nappé with an Apricot Coulis