

## STARTERS

Home Marinated Salmon with Mustard and Dill Dressing with Herb Croutes  
Smoked Salmon, Pink Shrimps and Cream Cheese Roulade with Chives and Herb Dressing  
Warm Salmon on Frisee Salad with a Caviar Butter Sauce  
Plum Tomato, Avocado and Baby Mozzarella Salad with Basil and Balsamic Vinegar Dressing  
Fanned Seasonal Melon with Black forest Ham and Exotic Fruit  
Crown of Galia melon with Passion Fruit Sorbet  
Salad of marinated Char Grilled Vegetables with Pesto Dressing and Oven Roasted Tomatoes and Basil  
Traditional Caesar Salad with Rosemary Focaccia Bread  
Oriental Style Smoked Chicken with Sesame Dressing  
Warm Mediterranean Tart with Feta Cheese, Red Peppers and Olives served with Rocket Leaves

## SOUP

Minestrone Soup with Pesto and Parmesan  
Thai Style Chicken Soup with Lemon Grass, Ginger and Coriander served with Rice Noodles  
Green Pea and Thyme Soup with Herb Croutons  
Aubergine and Red Peppers Soup with Red Pesto Croutons  
Cream of Mushrooms Soup with Watercress Puree  
Asparagus Soup with Morel Mushrooms  
Shellfish Bisque with Coriander Cream



## MAIN COURSE

Supreme of Chicken wrapped in Parma Ham with Sundried Tomato with Basil  
 Supreme of Chicken with Asparagus and Wild Mushroom Sauce  
 Traditional Roast Chicken with Chipolata and Bacon Roll, With Bread and Onion Sauce  
 Saddle of English Lamb oven roasted with Rosemary stuffing and served with it's cooking juices  
 Escalope of Salmon in Puff Pastry Lattice with a Saffron and Tomato Sauce  
 Prime Scotch Fillet Steak with a Wild Mushroom stuffing, oven roasted vegetables and Madeira Sauce  
 Paupiettes of Lemon Sole with Fresh Crab an a Shellfish, Tomato and Basil Sauce  
 Free Range Guinea Fowl with Braised Chicory and Fine Cognac Sauce  
 Roasted Chump of English Lamb on Provincial Roasted Vegetables with a Honey and Thyme jus and mashed potatoes  
 Roast Fresh Salt Cod Fillet with Pesto mash and fresh Tomato Sauce  
 Exotic vegetable -au-gratin (Broccoli & creamy cheese bake)  
 Butternut Squash & Pine nuts Tail  
 Vegetable a'la Kiev  
 Mediterranean vegetable Terrine

## DESSERT

Individual Macaron Lemon Noisette Torte  
 Baked Rum and Raisin Cheesecake with "Crème Fraiche"  
 Chocolate and Grand Marnier Torte with Mandarin Sauce  
 French Apple Tart with "Crème Chantilly"  
 Banana Brulée with Chocolate Cookies  
 Exotic Fresh Fruit Salad with Passion Fruit Cream  
 Lemon Tart with Raspberry Compote  
 Rich Chocolate Duo with a Citrus Sauce  
 A selection of Fine British Cheeses with Grapes and Apples  
 Coffee and Chocolate

