

APPETIZER

STARTERS

avocado and crab salad with baby leaf and lemon herb oil dressing
oven roasted figs wrapped in ham, with goat cheese, rocket salad and balsamic dressing
carpaccio of beef with parmesan shavings and salad
chicken satay with carrot, coleslaw and peanut dip sauce
melon and parma ham with salad
fresh filled ravioli (please ask for this evening's selection)

SORBET

MAIN COURSES

grilled sea bream fillets on spinach salad, new potatoes and yogurt sauce
roasted chicken breast, filled with roasted peppers, mozzarella and basil with potato gnocchi
seafood kebab with steamed rice, chopped salad and spicy garlic dip sauce
lamb wellington with sautéed potatoes and madeira sauce
medallions of fillet steak with pepper and mushroom sauce and lyonnaise potatoes
stir fry pork with broccoli, spinach and cashew nuts and steamed jasmine rice

DESSERTS

chocolate fondant with strawberries and ice cream
raspberry meringue pie with fruit coulis and vanilla ice cream
oven baked lemon and blueberry cheese cake with mixed fruit sauce and cream
knickerbocker glory with home made custard, sponge, mixed fruits and ice cream
raspberry brullée with vanilla ice cream
exotic fruit salad and cream
selection of cheeses with home made biscuits

FIVE COURSE MEAL - 29,95 € PER PERSON