

CHEF'S RECOMMENDATIONS

Mini Lamb Brochette

Grilled lamb brochette presented on a parsnip puree with a rosemary infused jus

Asparagus and Hearts of Palm Salad

Green asparagus and palm hearts served on a bed of lettuce with a lime and lentil dressing

Pheasant in Cream Sauce

Breast of pheasant wrapped in bacon, oven baked in a creamy mushroom sauce.
Served with gratinated potatoes, seasonal vegetables and glazed cranberries

Ricotta Strudel

A delicious strudel filled with ricotta cheese and black cherries.
Served warm with a black cherry compôte
Also available for diabetics

APPETISERS

- * **Creamy Egg on Pumpernickel**
Egg salad with spring onions, green olives and sun-dried tomatoes, presented on pumpernickel bread

Mini Lamb Brochette

Grilled lamb brochette presented on a parsnip puree with a rosemary infused jus

SOUPS

- * **Thai Mushroom and Coconut Soup**
Flavoured with fresh ginger, lemon grass, garlic and coriander

Beef and Vegetable Broth

Clear beef broth garnished with root vegetables

SALADS

- * **Today's Mixed Salad**
Served with a choice of Caesar Dressing or Tomato and Basil Vinaigrette

- * **Asparagus and Hearts of Palm Salad**
Green asparagus and palm hearts served on a bed of lettuce with a lime and lentil dressing

COLD MAIN COURSE

Poached Salmon Cutlet

Served with horseradish cream, cucumber salad and melba toast

- * *Denotes suitable for vegetarians*

*Some dishes may contain nuts or traces of nut
Please contact the Maître d'Hôtel for further details*

MAIN COURSES

Portuguese Baked Cod

Baked Fillet of cod with a garlic, extra virgin olive oil and white wine sauce. Served with parsley potatoes and steamed vegetables

Seafood Pie

A rich assortment of seafood and boiled eggs bound in a cream sauce, covered with mashed potatoes and baked until golden brown

Rib Eye Steak

A beef rib eye steak topped with herb butter and served with French fries, green beans and a grilled tomato

Pheasant in Cream Sauce

Breast of pheasant wrapped in bacon, oven baked in a creamy mushroom sauce. Served with gratinated potatoes, seasonal vegetables and glazed cranberries

VEGETARIAN MAIN COURSES

* **Vegetable and Cashew Curry**

Seasonal vegetables and cashew nuts in a spicy curry sauce. Served with steamed rice, roasted bananas and poppadums

* **Asparagus Rolls**

Green asparagus wrapped and baked in filo pastry, served with a herb butter sauce and duchesse potatoes

CHEESE

International Selection of Cheese and Biscuits

Served with grapes and radishes

Please ask your waiter for vegetarian cheese

DESSERTS

Ricotta Strudel

A delicious strudel filled with ricotta cheese and black cherries.

Served warm with a black cherry compôte

Also available for diabetics

Norwegian Cloudberry Cream

A rich cloudberry cream presented in a chocolate glazed cornet

Peach Romanoff

Cointreau glazed peach halves presented with vanilla ice cream and a strawberry coulis

Ice Creams and Sorbets

Please ask your waiter for today's selection of Ice Creams and Sorbets

Diabetic and Soya Ice Cream is also available

Some dishes may contain nut or traces of nuts

Please contact the Maître d'Hôtel for further details