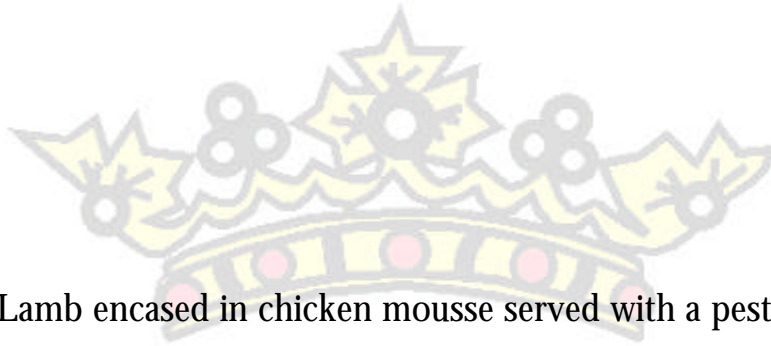


GALA DINNER MENU



Fillet of Lamb encased in chicken mousse served with a pesto of mint

~ ~ ~

Medley of Seafood baked in a Pastry Case served on a creamy shellfish sauce with tomato concasse & chervil

~ ~ ~

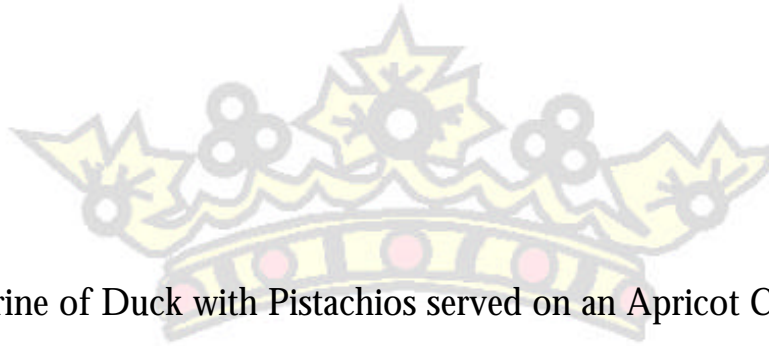
A fan of Roasted Duck breast set on Wilted spinach, with grape sauce

Bouquetiere of Vegetables
Pommes Croquettes

~ ~ ~

White Chocolate mousse with a rich hazelnut centre topped with red fruits & a traditional lemon tart set on raspberry coulis

GALA DINNER MENU



Terrine of Duck with Pistachios served on an Apricot Coulis

~ ~ ~

Cream of Broccoli

~ ~ ~

Fillet of Beef topped with celery & Gorgonzola cheese on a Port Wine sauce

Seasonal Vegetable
Chateau Potatoes

~ ~ ~

Chocolate Tart served with Crème Anglais



GALA DINNER MENU



Parfait of Chicken Liver on toasted brioche mixed leaves salad
with a Tomato & Coriander Vinaigrette

~ ~ ~

Cream of Pumpkin soup with crisp lardons

~ ~ ~

Escalope of Dentici filled with Salmon Mousse garnished
with Tapenade & Tomato split sauce

Pommes Bercy
Vegetables in Season

~ ~ ~

Symphony of Apples

A combination of green apple mousse, injected with almond cream, an apple
strudel and a petit marzipan apple serve with apple cider cream

GALA DINNER MENU



Marinated Salmon set on a salad variation with walnut vinaigrette

~ ~ ~

Ragout of Mushrooms, chicken livers and asparagus in a pastry case,
served with a rich red wine sauce

~ ~ ~

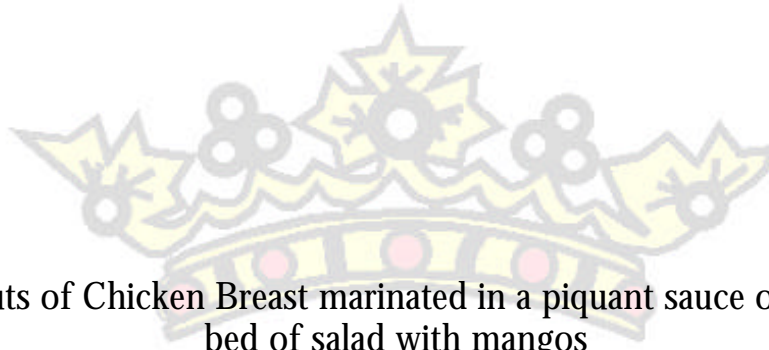
Grilled Fillet of Beef with herbs de Provence, on a
sweet peppers & tomato casserole

Vegetables in Season
Pommes Noisette

~ ~ ~

Cinnamon and Chocolate Mousse accompanied by an
Almond Tuille Biscuit & Forest Fruit Compote

GALA DINNER MENU



Cuts of Chicken Breast marinated in a piquant sauce on a bed of salad with mangos

~ ~ ~

Roulades of sole with prawn mousse set on a Garlic & parsley mash with Lemon grass beurre blanc & Caviar

~ ~ ~

Mignons of Beef Fillet with a Spicy Veal Crust served with Merlot jus & Mushrooms

Bouquetiere de Legumes
Pommes Olivettes

~ ~ ~

A Coconut & Lemon grass panna cotta with a lime & crispy pistacchio meringue

GALA DINNER MENU



Terrine of Duck & Veal Fillet on Toasted Brioche with an Orange salad & Green Peppercorn & Mint dressing

~ ~ ~

Seared Peppered tuna on Grilled Vegetables served with a Lemon ginger beurre blanc

~ ~ ~

Rosettes of Veal on Artichoke bottoms with béarnaise sauce & Tarragon jus

Bouquetiere of Vegetables
Bercy Potatoes

~ ~ ~

A traditional nougat parfait served in a jaconde case with a delicate blood orange sauce & pickled seasonal fruits

GALA DINNER MENU



Lobster Tails wrapped in Parma Ham & garnished with Baby Squid

~ ~ ~

Leek & Brie Tart topped with Roasted Almonds
& a light Tomato sauce

~ ~ ~

Dentici Fillets set on wilted Spinach & warm Chive sauce

Duchess Potatoes
Vegetables in Season

~ ~ ~

Toffee & Banana Bavarios accompanied with
Chocolate Tart & Vanilla Crème Anglais

VEGETERIAN MENU



Sesame crusted Avocado on salad leaves served with a blue cheese sauce

~ ~ ~

Cream of Asparagus

~ ~ ~

Timbale of Aubergines with fresh mozzarella,
mushrooms and tomatoes

Accompanied by

New Potatoes
Vegetables in season

~ ~ ~

White Chocolate Mousse with mara de bois centre, baked spicy mangoes
set on almond breton, bourbon vanilla ice cream

VEGETARIAN MENU



Leek & Asparagus Risotto with Parmesan shavings

~ ~ ~

Cream of Broccoli with toasted almonds

~ ~ ~

Ragout of Mushrooms in a Pastry case

~ ~ ~

White Chocolate Mousse with mara de bois centre, baked spicy mangoes
set on almond breton, bourbon vanilla ice cream

