

LUNCH MENU



Guinea Fowl Terrine with Pine Kernels & Oyster Mushrooms
with an apple & Hazelnut Salad

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Parmesan Crusted Seabass on Thyme grilled vegetables
Vegetables & New Potatoes

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Toffee & Banana Bavarois accompanied with
Chocolate Tart & vanilla Crème Anglais

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Salad of Marinated Pork, roasted peppers & dried fruit chutney dressed with honey & Sesame Dressing

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Poached Fillet of Fresh Cernia
set on buttered cabbage and seafood fondue

Vegetables & Potatoes

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Chocolate & Coconut Delice served
with Fresh Pineapple Compote



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Breaded Vegetables & Walnut Pancake
on a light Curry Sauce and mangos

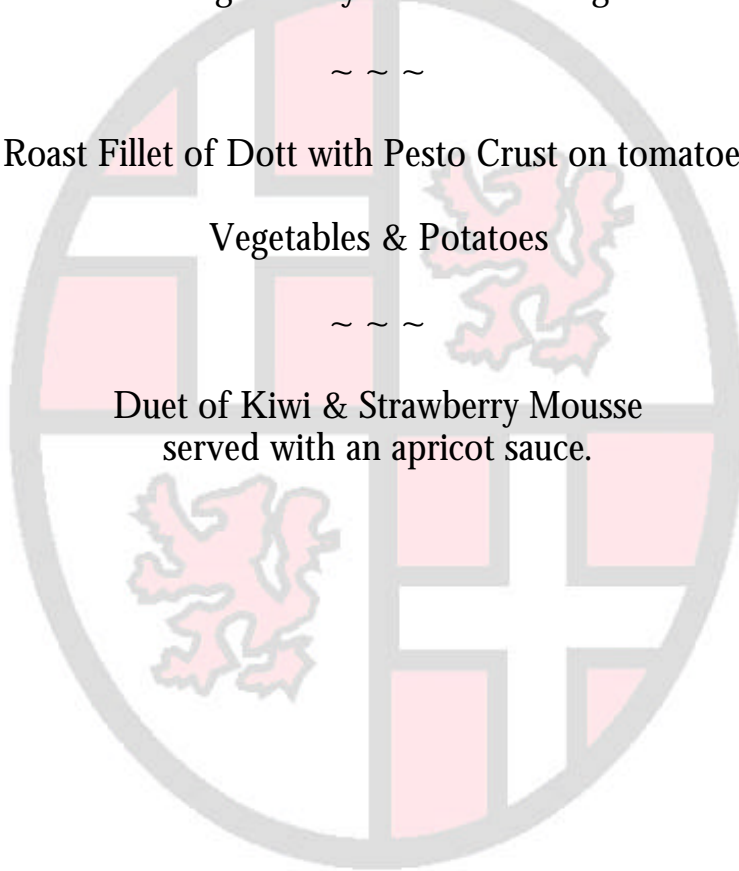
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Roast Fillet of Dott with Pesto Crust on tomatoes

Vegetables & Potatoes

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Duet of Kiwi & Strawberry Mousse
served with an apricot sauce.



LUNCH MENU



Marinated Swordfish & Tuna on a Ginger Vinaigrette

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Grilled Fillet of Beef in a Port Wine Sauce
topped with Stilton Cheese

Vegetables & Potatoes

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Chocolate Tart with Caramelised Pears served with Crème Anglais



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Penne tossed in Olive Oil & Basil, served with Sundried Tomatoes,
Walnuts and Grana Padano

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Supreme of Chicken stuffed with Spinach Mousse
served on a Tomato & Aubergine Sauce

Vegetables & Potatoes

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Baileys Irish Cream Cheese Cake with Raspberry Coulis

