

# Gala Menu A

Chicken & Prune Terrine on Seasonal Salad Leaves  
and Walnut Vinaigrette



Roasted Pumpkin Soup



Fillets of Merluzz topped with an Olive and Herb crust  
and Gaspaccio Dressing

or

Beef Sirloin on a Mushroom & Liver Ragout,  
Red wine and thyme sauce



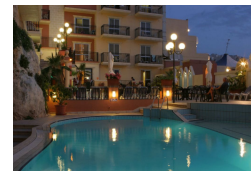
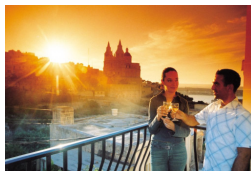
Gran Asiette of Chocolate and Fruits



Coffee

**Price: €21.00 per person**

*Please notify us with any particular dietary requests*



# Gala Menu B

Tomato, Olive and Goat's Cheese Tartlet  
On Crisp Salad Leaves and Lemon Oil



Cream of Root Vegetable Soup  
Flavoured with Cumin



'Fusilli' with Basil Pesto, Pancetta  
and sun dried Tomatoes



Fillet of Grouper topped with a Tarragon and Garlic Crust,  
drizzled with a herb vinaigrette

or

Fillet of Beef, wrapped in a Pastry case  
with a mushroom and Ham Duxelle in red wine sauce



Grand Assiette of chocolate and fruit

Coffee and Petit Fours

**Price: €23.00 per person**

*Please notify us with any particular dietary requests*



# Gala Menu C

Parma ham and pork fillet roulade stuffed with caramelized apples, topped with chicken liver on toast layered on oak leaf and radicchio. Garnished with fried parsnips shavings, drizzled with an orange and ginger dressing, and a balsamic reduction



Fresh vegetable stuffed ravioli accompanied with a brunoise of coloured peppers and courgette with a hint of cream, garnished with asparagus wrapped in filo pastry, fried leeks and parmesan shavings



Cream of garlic, red peppers and carrot soup garnished with fried basil leaves and half shelled mussels marinated in an Indian green chutney



Melon and vodka sorbet served in Champagne glasses garnished with fresh mint



Grilled fillet of beef with a rabbit liver spread on grilled vegetable stack, finished with mushroom quarters, fried onion rings and fried carrots shavings

**Or**

Poached salmon fillets marinated in orange and chopped mint on a bed of honey glazed lemon segments garnished with tempura battered tiger prawns

Sweets

Coffee

Petit Fours

**Price: €26.00 per person**

*Please notify us with any particular dietary requests*



# Gala Menu D

Chicken roulade stuffed with walnuts, spinach and a julienne of Swiss chard, set on a bed of rucola and radicchio drizzled with orange and peanut vinaigrette  
(Garnish of fried leeks, coloured peppers and baked cherry tomatoes)



Cream of celeriac, pumpkin and parsnip soup with touch of truffle oil  
(Garnish of baked Parmesan and fried carrot shavings)

Lemon and lime sorbet with a hint of ginger, garnished with honey strawberries



Grilled pork fillet set on a base of aubergine disks, spread with cremette and carviar paste, topped with a red cabbage relish and finished with cream of scotch sauce  
(Garnish of battered asparagus tips)

Or

Grilled fillet of Nile perch stuffed with salmon and mange tout, layered on a bed of vegetable timbale garnished with baked cherry tomatoes



## Desserts

Apple assiette consisting of:

1. Apple sorbet on chocolate canapé.
2. Cored poached apples in valpolicella
3. Puff base topped with apples and fig confit drizzled with a hot chocolate sauce.  
(Garnished with a buttered strawberry confit)

Coffee

Petit Fours

**Price: €30.00 per person**