

SAMPLE DINNER MENU

PATE MAISON

(Chef's homemade pate served with oatcakes and side salad)

MELON COCKTAIL

(Diced honeydew melon and pineapple, laced with crème de menthe)

PRAWN NOODLE STIR FRY

(Prawns, noodles and peppers tossed in a sweet and sour sauce)

EGG A LA RusSE

(Hardboiled egg topped with mayonnaise and served with vegetable salad and side salad)

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CREAM OF CHICKEN SOUP

FRUIT SORBET

~~ooOOoo~~

TROUT CLEOPATRA

(Poached trout fillet served with an onion, mushroom and prawn cream sauce)

RACK OF LAMB BLAIRGOWRIE

(Loin of lamb cooked on the bone served with a red wine and redcurrant sauce)

DUCK VIETNAMESE

(Roast duck breast served with a sweet Vietnamese chilli sauce)

PORK TRAEMOOR

(Pork fillet served with a leek, crispy bacon and cream sauce)

SUPREME OF CHICKEN MARGARITA

(Breast of chicken, sliced peppers and tomato mashed with Orly sauce and melted mozzarella)

DEEP FRIED SCAMPI AND TARTARE SAUCE

BEEF STEAK AND PEPPER SAUCE

(Tender beef steak served with a pepper sauce)

ASSORTED COLD MEAT AND SEASONAL SALAD

VEGETARIAN FAJHITAS

(Floured tortillas with stir fried vegetables and spicy tomato sauce topped with cheese sauce and served with rice)

CHEF'S SELECTION OF VEGETABLES AND POTATOES

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APPLE PIE A LA MODE

(Hot apple pie served with ice cream)

GATEAU MAISON

(Double chocolate gateau served with fresh cream)

BANOFFEE ICE

(Toffee ice cream, sliced banana topped with butterscotch sauce and cream)

STRAWBERRIES AND CREAM

(Fresh strawberries served with fresh cream)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

SAMPLE DINNER MENU

PINEAPPLE AND PRAWN

(Sliced fresh pineapple topped with prawn Marie Rose and side salad)

GARLIC MUSHROOMS

(Mushrooms cooked in garlic butter served with garlic bread)

PATE MAISON

(Chef's homemade pate served with oatcakes and seasonal salad)

CROWN OF MELON

(Crown of ogen melon garnished with orange and strawberry)

~~ooOOoo~~

FARMHOUSE LENTIL BROTH

FRUIT SORBET

~~ooOOoo~~

TROUT BRETONE

(Trout fillet with an onion, mushroom, prawn and butter sauce)

SUPREME OF CHICKEN MONTSERRATO

(Breast of chicken with a mango and cream sauce)

BEEF STEAK ROSSINI

(Beef steak with a pate and red wine sauce)

ESCALOPE OF PORK AND PEPPER SAUCE

(Pork fillet with a pepper and brandy sauce)

DEEP FRIED SCAMPI AND TARTARE SAUCE

TORTELLINI CHAMPIGNON

(Tortellini in a mushroom and cream sauce)

DUCK BREAST PEKING

(Duck breast with a sweet and sour sauce)

BRAISED HAM MONTMORENCY

(Homebaked ham with an orange and cherry sauce)

COLD ROAST TURKEY BREAST AND SEASONAL SALAD

CHEF'S SELECTION OF VEGETABLES AND POTATOES

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GATEAU MAISON

(Gateau served with fresh cream)

PROFITEROLES AND CHOCOLATE SAUCE

(Choux buns filled with cream served with chocolate sauce)

GOLDEN DREAM

(Toffee fudge and honeycomb crunch ice cream topped with butterscotch sauce and cream)

CHEESE AND BISCUITS

(Chef's selection of cheese and biscuits)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

SAMPLE DINNER MENU

PRAWN COCKTAIL

(Shredded lettuce topped with prawns and Marie Rose sauce)

EGG NORWEGIAN

(Hardboiled egg topped with mayonnaise and served with coleslaw and seasonal salad)

TUNA AND TOMATO SALAD

(Sliced tomatoes and tuna served with Caesar dressing and side salad)

DEEP FRIED BRIE

(Breaded brie deep fried and served with salad and cranberry sauce)

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CREAM OF MUSHROOM SOUP

FRUIT SORBET

~~ooOOoo~~

SALMON MALTAISE

(Scotch salmon fillet with an orange flavoured hollandaise)

SCOTCH ROAST BEEF CHASSEUR

(roast beef with an onion, mushroom, tomato and red wine sauce)

SUPREME OF CHICKEN CHIMAY

(breast of chicken with a smoked ham, mushroom and white wine sauce)

BEEF STROGANOFF

(julienne of beef steak with onion, mushroom, paprika and red wine sauce
finished with brandy and cream served with rice)

DEEP FRIED SCAMPI AND TARTARE SAUCE

ESCALOPE OF PORK TUSCANY

(Pork fillet with an onion, mushroom, white wine and smoked bacon sauce)

RAVIOLI FROMAGE

(Ravioli stuffed with cheese in a cream sauce)

COLD HOMEBAKED HAM AND SEASONAL SALAD

CHEF'S SELECTION OF VEGETABLES AND POTATOES

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BANOFFEE PIE

(Crushed biscuits topped with caramel, bananas and whipped cream)

FRESH FRUIT FANTASY

(Fresh fruit salad topped with cream and a snowball)

STRAWBERRY ROMANOFF

(Crushed meringue topped with ice cream, strawberries and cream)

CHOCOLATE EXTRAVAGANZA

(Double chocolate gateau served with cream)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

SAMPLE DINNER MENU

SMOKED TROUT SALAD

(Smoked trout served with capers and seasonal salad)

PATE LEAPARK

(Chef's homemade pate served on a crouton with a redcurrant and red wine sauce served with tossed salad)

MELON COCKTAIL

(Diced honeydew melon and orange segments laced with schnapps and topped with strawberry)

PASTA BOLOGNAISE

(Pasta mixed with bolognaise sauce topped with melted mozzarella cheese)

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MINISTRONE SOUP

CHAMPAGNE SORBET

~~ooOOoo~~

SCOTCH SALMON KEY WEST

(Scotch salmon with a lime hollandaise)

ESCALOPE OF PORK APHELIA

(Pork fillet with a coriander and red wine sauce)

ROAST BEEF BALMORAL

(Scotch roast beef with an onion, mushroom and whisky sauce)

SUPREME OF CHICKEN FINE HERBS

(Breast of chicken with a white wine and fine herb sauce)

ROAST DUCK VIETNAMESE

(Duck breast with a sweet Vietnamese chilli sauce)

DEEP FRIED SCAMPI AND TARTARE SAUCE

RACK OF LAMB WELSH STYLE

(Loin of lamb cooked on the bone served with a leek and red wine sauce)

VEGETABLE CARBONARA

(Stir fried vegetables and pasta in a garlic, cheese and cream sauce)

ASSORTED COLD MEAT AND SEASONAL SALAD

CHEF'S SELECTION OF VEGETABLES AND POTATOES

~~ooOOoo~~

LEMON AND GINGER PIE

(Crushed ginger biscuits topped with lemon mousse)

WHITE CHOCOLATE TORTE

(Dark chocolate sponge topped with white chocolate mousse and served on a pool of crème Anglaise)

HOT CHOCOLATE FUDGE CAKE

(Served with cream or ice cream)

PEACH MELBA

(Vanilla ice cream and peach half topped with Melba sauce and cream)

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CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS