

Sample Table D'Hôte Menu One

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 in 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

(excluded in set price)

Sample Table D'Hôte Menu Two

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 cream sauce)

RACK OF LAMB BALIRGOWRIE

(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)

SUPREME OF CHICKEN MARGARITA

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

PORK TRAEMOOR

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

DEEP FRIED SCAMPI AND TARTARE SAUCE

BEEF STEAK AND PEPPER SAUCE

(Tender beef steak served with a pepper sauce)

ASSORTED 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

(excluded in set price)

Sample Table D'Hôte Menu Three

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 shnapps and topped with strawberry)

PASTA BOLOGNAISE

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

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MINESTRONE SOUP

CHAMPAGN 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 vegetable and pasta in a garlic, cheese and cream sauce)

ASSORTED COLD MEAT AND SEASONAL SALAD

CHEF'S SELECTION OF VEGETABLES AND POTATOES

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LEMON AND GINGER PIE

(Crushed ginger biscuits topped with lemon mouse)

WHITE CHOCOLATE TORTE

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

HOT CHOCLATE 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

(excluded in set price)

