



Long Service Awards Dinner

10 and 25 years of service

Tomato cream scented with basil
Poached quail egg

or

Green leaves, rocket, grapefruit, cured ham and camembert
Balsamic reduction

or

Prawn cocktail with mango, lime and chilli

or

Gratinated monkfish, leek and marron mushrooms
Coriander aioli

Poached fillet of sole
Sautéed green asparagus
New potatoes
Fennel mousseline

or

Roasted duck breast
Sautéed spinach
Potato gratin
Port wine sauce

or

Roasted loin of beef
Peas and roasted tomato
Potato purée
Three peppers sauce

Vegetarian

Ricotta and spinaches ravioli (G)
Roasted pumpkin and walnut sauce

Dessert menu

Coffee and teas

45.00 euros - VAT Included