

L'eau-t Cuisine

SAMPLE MENU

STARTER SELECTION

CHEFS SPECIALITY SOUP OF THE DAY

Served with a Crusty French Bread and Butter

TIGER PRAWNS

Coated in Sesame Seeds deep fried, served with a pool of Sweet Chilli Sauce

CAJUN CHICKEN

Served with a Horseradish & Mayonnaise Dressing on bed of Little Gem and Watercress Salad

PARISIENNE OF MELON ^v

Topped with a Passion Fruit Sorbet

SMOKED SALMON

Presented with a Poached Egg, on a Toasted Muffin with Hollandaise Sauce

FRUIT SORBET

TO REFRESH THE PALATE

MAIN COURSE SELECTION

All Dishes include Seasonal Potatoes and Vegetables

PAN FRIED RIB-EYE STEAK

Served with a Mushroom and Shallot Sauce

OVEN BAKED COD

Served with a Wilted Spinach Cream Sauce, garnished with a seared King Scallop

LIGHTLY BREADCRUMBED CHICKEN BREAST

Filled with Brie, Leek and Pine Nut Stuffing, finished with Creamed Tarragon Sauce

MUSHROOM, TOMATO AND MOZZARELLA STRUDEL ^v

Presented with a Sweet Plum Tomato Sauce

ROASTED FILLET OF PORK WRAPPED IN BACON

Filled with an Apricot Stuffing, finished with Red Wine and Rosemary Sauce

DESSERT SELECTION

A CHOICE OF DESSERTS IS AVAILABLE FROM THE DESSERT MENU

COFFEE & MINTS
