

# Canaletta Restaurant

## SAMPLE MENU

### STARTER SELECTION

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#### 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

### MAIN COURSE SELECTION

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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

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A CHOICE OF DESSERTS IS AVAILABLE FROM THE DESSERT MENU

### COFFEE & MINTS

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