

Gala Course Menu 4



WELCOME DRINK

Peach Bellini

SOUP

French onion soup with crostini and parmesan cheese

STARTER

Trilogy of mushrooms roasted with olive oil and lemon dressing

Or

Seasonal mixed leaves salad with avocado, lime, cherry tomatoes, fresh basil, bell pepper and almond flakes cooked in the oven

MAIN

Sirloin steak with Bearnaise Sauce, accompanied with and seasonal vegetables

Or

Crusted lamb chops in rosemary & herbs, accompanied with puree potatoes and seasonal vegetables

Or

Sea Bream fillet on spiced crust, accompanied with baby roast potatoes and rocket salad

DESSERT

American brownie with chocolate sauce and vanilla ice-cream

Or

Pavlova with fresh cream and strawberries

€60 PER ADULT

€30 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests

