

Ladies Night

CHEF'S RECOMMENDATIONS

Asparagus Fricassée

Green asparagus fricassée presented warm in a puff pastry basket

Chilled Strawberry Soup

Chilled strawberry soup flavoured with Champagne

Corn Fed Chicken Suprême

A corn fed breast of chicken presented in a creamy mushroom sauce, served with red cabbage, green peas and duchesse potatoes filled with tomato concasse

Chocolate and Cappuccino Mousse Cake

Layers of chocolate sponge and cappuccino mousse, served with apricot purée and cherries

LIGHTER BITES

Melon Pearl Cocktail

Ripe melon pearls served with melon sorbet

Beef Consommé "Celestine"

Clear beef soup, served with pancakes julienne

Roasted Greek Salad

Thyme and garlic scented roasted vegetables with light feta cheese, black olives, lemon juice and balsamic vinegar

Beef Tenderloin

Whole roast beef tenderloin cooked to your liking, presented with seasonal steamed vegetables, jacket potato and a red wine glaze

Please ask your waiter for today's low fat/calorie dessert

APPETISERS

- * **Melon Pearl Cocktail**
Ripe melon pearls served with a melon sorbet

- * **Asparagus Fricassée**
Green asparagus fricassée presented warm in a puff pastry basket

SOUPS

- * **Carrot Soup**
Cream of carrot soup served with tomato concasse

- Consommé “Monte Carlo”**
Beef consommé, served with crêpes filled with goose liver pâté

- * **Chilled Strawberry Soup**
Chilled strawberry soup flavoured with Champagne

SALADS

- * **Today’s Mixed Salad**
Served with a choice of garlic cream dressing or Greek vinaigrette

- * **Roasted Greek Salad**
Thyme and garlic scented roasted vegetables with light feta cheese, black olives, lemon juice and balsamic vinegar

COLD MAIN COURSE

- * **Salmon Trio**
A medley of hot smoked, marinated and tartare salmon, served with horseradish cream, mustard sauce and sour cream dressing

* *Denotes suitable for vegetarians*

*Some dishes may contain nuts or traces of nut
Please contact the Maitre d’Hôtel for further details*

MAIN COURSES

Grilled Fillet of Butter Fish

Served on sautéed spinach, with seasonal vegetables, Château potatoes and a parsley cream sauce

Seafood Fettuccini

A medley of clams, prawns, crab and calamari in a tomato and pesto sauce, served on a bed of al dente fettuccini

Corn Fed Chicken Suprême

A corn fed breast of chicken presented in a creamy mushroom sauce, served with red cabbage, green peas and duchesse potatoes filled with tomato concasse

Beef Tenderloin

Whole roast beef tenderloin cooked to your liking, presented in a Béarnaise sauce, with seasonal vegetables and creamed potatoes

**VEGETARIAN
MAIN COURSES**

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Curried Mushroom Crêpe

A herb pancake filled with curried mushrooms and roasted pistachio nuts

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Vegetarian Quiche

A delicious quiche made with seasonal vegetables, served with a mixed salad and a creamy mustard dressing

*If you require well cooked vegetables or smaller portions
please ask your waiter*

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CHEESE

Selection of Cheese and Biscuits

Served with grapes and radishes

Please ask your waiter for vegetarian cheese

DESSERTS

Pear Belle Hélène

Poached pear served with vanilla ice cream, chocolate sauce and whipped cream

Also available for diabetics

Chocolate and Cappuccino Mousse Cake

Layers of chocolate sponge cake and cappuccino mousse, served with an apricot purée and cherries

Coconut Pudding

A coconut cream pudding flavoured with Malibu, presented on a medley of tropical fruits

Ice Creams and Sorbets

Please ask your waiter for today's selection of ice creams and sorbets

Diabetic and Soya Ice Cream is also available

Some dishes may contain nut or traces of nuts

Please contact the Maître d'Hôtel for further details