



CLASSIC DINNER MENU IV

Bermuda Triangle

Wahoo, Tuna, Salmon Tartare with Curry Dressing & Alfalfa Sprouts

Golden Fried Camembert Cheese

With Blueberries & Port Wine Reduction

or

Chilled Cucumber Dill Soup

With Horseradish Cream

Miniature Parmesan Basket

Filled with Seasonal Leaves, Mozzarella, Tomatoes & Olives with a Hint of Anchovies

Grilled Tiger Shrimp

Laced with Chive Butter Sauce; served with Timblae of Basmati Rice & Ratatouille

or

Duck à l'Orange

Pan-roasted Duck Breast in a Classic Orange Wine Sauce

Main Courses are served with a selection of fresh Market Vegetables & Potatoes

Pre-Dessert Rhubarb Shot

With a White Chocolate Cap

French Apple Tart

Served hot with home made Rum-Raisin Ice Cream

Coffee, Tea & Petits Fours