

# Sample Dinner Menu

## **Symphony of Tropical Fruits**

accompanied by a duet of mango and strawberry coulis

## **Timbale of Prawns and Smoked Salmon**

served with crisp leaves and a dill dressing

## **Beef Consommé**

garnished with a brunnoise of vegetables

## **Cream of Mushroom Soup**

*\*\*\*Chef's suggested alternatives\*\*\**

## ***Deep Fried Camembert***

*rolled in crushed hazelnuts and served on an apricot and Southern Comfort preserve*

## ***Smoked Trout and Asparagus Mousse***

*served with seasonal salad, crispy croutons and lobster mayonnaise*

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## **Grilled Fillet of Lemon Sole**

coated with a rosé wine and spinach sauce

## **Champagne Sorbet**

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## **Roast Norfolk Duckling**

coated with an orange liqueur sauce

## **Carved Fillet of Beef Wellington**

served with a rich Madeira sauce

## **Sautéed Mignons of Pork**

masked with a port and sage jus

## **Poached Delice of Salmon**

napped with a vermouth and scallop veloute

## **Ham Omelette**

*\*\*\*Chef's suggested alternatives\*\*\**

## ***Braised Venison with Red Wine***

*topped with sweetened wild berries*

***Lamb Cutlets***

*with a garlic and rosemary jus*

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**Cauliflower Mornay**  
**Petits Pois Flamande**  
**Buttered Asparagus Spears**  
**Maitre d'Hotel Potatoes**  
**Alsacienne Potatoes**

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**Sweets from the Trolley**

**Coupe Belle Helene**

**Various Dairy Ices and Sorbets**

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**A Selection of English and Continental Cheeses**  
served with biscuits and celery

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**Coffee and Mints**