

# Sample Luncheon Menu

**Duck Liver, Brandy and Pistachio Nut Terrine**  
complemented by a Cumberland sauce

**Panache of Seafood**  
wrapped in smoked salmon and served with a Marie Rose sauce

**Cream of Leek and Potato Soup**

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

***Goujons of Fresh Salmon***  
*served with a honey and lime mayonnaise*

***Roundels of Melon***  
*filled with lemon sorbet and topped with warm toasted pistachio nuts*

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**Roast Loin of Pork**  
served with herb seasoning and an apple sauce

**Sautéed Escalope of Chicken**  
coated in a brandy, mushroom and cream sauce

**Baked Noisettes of Lamb**  
accompanied by a mint and ginger stem jus

**Poached Paupiettes of Lemon Sole**  
napped with a shrimp and dill veloute

**Spanish Omelette**

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

***Sautéed Scallops***  
*in a white wine and light orange sauce served with saffron rice*

***Fillet Steak***  
*wrapped in bacon and glazed with mature cheddar and oregano*

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**Broccoli in a Herb Sauce**  
**Glazed Baton Carrots**  
**Rissoles Potatoes**

**Minted Boiled Potatoes**

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**Hot Apple and Raspberry Pie**

served with a custard sauce

**Fresh Fruit Salad**

served in a brandy snap basket with clotted cream

**Strawberry Paris Brest**

**Bailey's Cheesecake**

served with a duet of chocolate sauces

**Coupe Hawaiian Sunset**

**Various Dairy Ices and Sorbets**

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**Coffee and Mints**