



GALA *Dinner* SELF SELECTOR MENU

COLD STARTERS

Avocado with prawn tail marie rose, tomato concassé and dribbled with virgin olive oil

Salad of pear, feta, toasted pecan nuts, parma ham and rocket dressed with a white wine vinaigrette and balsmic reduction

Smoked Norweigan salmon with deep fried capers, cucumber spaghetti and dressed with a fennel vinaigrette

HOT STARTERS

Fresh asparagus wrapped in streaky bacon rashers, oven baked and topped with a classical béarnaise sauce

Penne pasta with grilled vegetables bound with a sun dried tomato sauce

Half shell mussels in a white wine and fresh herb cream sauce served with toasted French bread croûte

SOUPS

A purée of roasted butternut, topped with a chive cream

Thai hot and sour chicken soup

Cream of mushroom and rosemary soup with goats cheese toasts

FISH

Pan seared salmon, served on a bed of Chinese cabbage and surrounded with a soya beuerre blanc

Roasted kingklip fillet on a bed of basil mash and topped with a light crayfish sauce

Herb crusted line fish fillet on a bed of roasted baby vegetables and dressed with a lemon thyme butter sauce

The above may be served as a Fish or Main Course