

*Suggested Gala Dinner No.1*

Timbale of Smoked Salmon filled with King Prawns

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Cream of Tomato Soup with Basil and Mozzarella

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Lemon Sorbet

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Tenderloin of Beef with Fragrant Herbs,, served with Madeira Sauce, Crocket Potatoes, Tiny Tomato  
Provencal, Bouquetiere Vegetables  
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Iced Raspberry Souffle with Strawberries Coulis

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Filter Coffee with Petit Fours

**Price: €47.00 per person**  
**PRICES INCLUDE SERVICE CHARGE AND VAT**

*Suggested Gala Dinner No.2*

Smoked salmon parcels filled with avocado

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Cream of broccoli with golden pistachio flakes

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Cannelloni stuffed with chicken and spinach

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Champagne Lemon sorbet

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Fillet of Beef with herbs crusted served with mushroom,  
potatoes dauphinoise, bouqoutiere of fresh vegetables.

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Chocolate mousse served with orange sauce

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Petit Fours

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Filter Coffee

**Price: Euro 59.00 per person**  
**PRICES INCLUDE SERVICE CHARGE AND VAT**

*Suggested Gala Dinner No.3*

Fresh Tuna attended by Cannelloni, Filled with Salmon Mousse

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Clear Game Tea, with Oyster, Mushroom, Ravioli

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Roast Lamb, Loin and Grilled Vegetables, Millefenille Laced, with Mint Piquant Juice and Black Olives

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Raspberry and Mint Sorbet

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Pan Seaverd Veal Tournedos Set on Shiitak, Mushrooms Relish, Dijon Crushed Potatoes and Selection of Baby Vegetables

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Cazpacho with Forest Berries and Iced Chestnuts Parfait

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French Coffee with Cognac, accompanied with Petit Fours

**Price: €65 per person**  
**PRICES INCLUDE SERVICE CHARGE AND VAT**

*Suggested Gala Dinner No.4*

Smoked Salmon Terrine Fillet with Cherre Cheese, accompanied with Black Tiger Prawn, Marinated Scallops enriched with Lobster Sauce Fresh Garden Greens

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Pheasant Consommé Topped with Truffles Slivers

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Wild Mushrooms Risotto Topped with Seared Fois Gras

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Lemon Sorbet Flavoured with Pernod

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Fillet of Veal, set on Leek and Fennel Compote, enriched with Port Wine Sauce, Winter Vegetables, Cake Potatoes

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Duo of Apple Crumble and Hazelnut Parfait in Chocolate Cup, Infused with Two Sauces

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French Coffee with Cognac, accompanied with Petit Fours

**Price: €70 per person**  
**PRICES INCLUDE SERVICE CHARGE AND VAT**

*Suggested Gala Dinner No.5*

Smoked Salmon Scallops accompanied by Roasted Tiger Prawn, Grilled Scallop and Green Asparagus, Served with Coconut Lobster Cappuccino

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Green Asparagus Cream Soup, drizzled with Truffle Oil

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Medallion of Foie and Quail Confit Fig, Chutney and Honey Ginger Sauce

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Melon Sorbet Flavored with Levante Zivania

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Veal on a Bed of Wild Mushroom Sauce Basket, Potato Garnished with Selected Vegetables

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Chocolate Tear Hazelnut Parfait with Peach, Coulis and Forest Wild Berries

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French Coffee with Cognac, accompanied with Petit Fours

**Price: €100 per person**  
**PRICES INCLUDE SERVICE CHARGE AND VAT**