

Gala Course Menu 4

WELCOME DRINK

Peach Bellini

SOUP

French onion soup

STARTER

Trilogy of mushrooms roasted with oil and lemon dressing

Or

Seasonal leaves salad with avocado, lime, basil and mint with almond paste

MAIN

Sirloin steak with Bearnaise Sauce, accompanied with mini jacket potatoes

Or

Crusted lamb chop, in rosemary and herbs, accompanied with baby vegetables and potato purée

Or

Sea Bream on spiced crust accompanied with fresh boiled green vegetables

DESSERT

American brownie with vanilla ice-cream

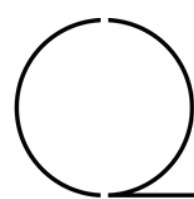
Or

Pavlova with fresh cream and strawberry sauce

€58 PER ADULT

€29 PER CHILD

Kindly note that our set menus are available for parties of up to 40 guests



CAVO ZOE