

Gala Course Menu 3

WELCOME DRINK

Sangria

SOUP

Mushroom soup a la creme and croutons

STARTER

Smoked prawn rolls with sweet chilli and
lime

Or

Grilled vegetables tower with goat's cheese and balsamic vinaigrette

MAIN

Beef Taliata A La Toscana accompanied with rocket leaves, parmesan flakes, cherry tomatoes
and baby potatoes in the oven with herbs

Or

Fillet of salmon with mustard and lemon sauce, accompanied with vegetables and wild rice

DESSERT

Choux stuffed with creme patisserie and seved with hot chocolate sauce and vanilla ice-cream

Or

Warm crumbled apple pie with custard sauce and vanilla ice-cream

€58 PER ADULT

€29 PER CHILD

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

