



CLASSIC DINNER MENU III

Home Cured Fourways Gravad Lax

Marinated Salmon with Dill-Mustard Dressing & a Warmed Potato Cake

Steamed Asparagus

Napped with Hollandaise Sauce

or

Potato & Leek Soup

Laced with Truffle Oil

Grilled Bermuda Fish

Catch of the day topped with Roasted Cherry Tomato & Lemon Butter Sauce

or

Sautéed Tiger Shrimp

With Chive Butter set on Braised Red Cabbage

or

Rack Of Lamb

With Classic Provençale Jus

Main Courses are served with a selection of fresh Market Vegetables & Potatoes.

Sticky Toffee Pudding

Served warm with Vanilla Sauce & Berries

or

Tropical Fruit Pavlova

With Cabernet Sorbet set in a Strawberry Coulis

Coffee, Tea & Petits Fours