



CONTEST MENU

Tiger Prawn in Filo Pastry

Resting on Zucchini & Dill Salad with Roasted Tomato Coulis

Cappuccino of Baby Spinach

Served chilled with Salmon Quenelles

Wild Mushroom Ravioli

In a Fennel Cream Sauce flamed with Pernot & garnished with Fried Celeriac

Pink Champagne Sorbet

With Apple Liquor

Broiled Rockfish

With Trio of Black Olive Pesto, Basil Pesto & Sun-dried Tomato Pesto on a bed of Shitake Mushrooms

or

Fillet of Beef Tenderloin

Wrapped in Bacon with Foie Gras & Port Wine Sauce

or

Lobster & Scallop Thermidor

With Asparagus in a Cheese Sauce & Laced with Hollandaise
Served with a selection of fresh Market Vegetables & Potatoes

Parmigiano-Reggiano & Fresh Figs

With Aged Balsamic Condiment

Vanilla Soufflé

With White Chocolate Sauce

Coffee, Tea & Petits Fours