



SAMPLE BANQUETING MENU A

WARM CONFIT OF DUCK ON MIXED BEAN &
CHORIZO CASSOULET

OR

LOBSTER, SCALLOP, KING PRAWN AND
SMOKED SALMON TERRINE WITH ROCKET
LEAVES & LEMONGRASS DRESSING

COURGETTE & SPINACH SOUP WITH SOUR
CREAM AND PARMESAN CROUT

INDIVIDUAL FILLET OF BEEF WELLINGTON
WITH BORDELAISE JUS

OR

PAN FRIED FILLETS OF SEABASS WITH
ROAST SHALLOTS, BABY POTATOES AND OL-
IVES WITH BEURRE BLANC SAUCE

SELECTION OF FRESH MARKET VEGETABLES
AND POTATOES

ORANGE SCENTED PANNACOTTA WITH
ROASTED FIGS AND COINTREAU SYRUP

OR

CHOCOLATE MOCHA TART WITH KUHUA ICE
CREAM

TEA / COFFEE

