



SAMPLE BANQUETING MENU B

BONED WHOLE QUAIL STUFFED WITH
PINENUTS AND AROMATIC SPICES, BLACK
TRUFFLE MASH, RED WINE SAUCE

OR

BAKED FILLETS OF JOHN DORY WITH
SMOKED SALMON ROSETTE, ORZO AND
BEURRE BLANC SAUCE

CREAM OF WILD MUSHROOM AND BACON
SOUP

ICED PASSION FRUIT AND MANGO SORBET

ROAST RACK OF HERB ENCRUSTED DONE-
GAL LAMB ON BOULANGERE POTATOES AND
REDCURRANT GLAZE

SELECTION OF FRESH MARKET VEGETABLES
AND POTATOES

WARM POACHED PEAR, PINEAPPLE
GALETTE, CHOCOLATE TUILLE VANILLA POD
ICE CREAM

OR

PETIT FOURS

TEA / COFFEE