



Wednesday, November 6th, 2024

Long Service Awards Dinner

10 and 25 years of service

Lentil and coriander soup

or

Gratinated chèvre
Green leaves, rocket, pear, cured ham, soya, honey (G)
Red fruits vinaigrette

or

Tuna tartare
Mango, red onion, ginger, lime, chives, gherkins
Soya and honey sauce (G)

or

Gratinated prawn crêpe (G)
Leek, mushrooms, onion
Seafood velouté

Seared meagre
Basil risotto, cherry tomato confit

or

Oven roasted guinea fowl breast
Grilled carrots, courgette, parsnip
Sautéed new potato
Blueberry sauce

or

Lamb shank stewed in red wine
Green peas, baby carrots
Potato purée

Vegetarian

Spinach and green asparagus soufflé (G)
Hollandaise sauce

Dessert menu

Coffee and teas

45.00 euros - VAT Included