

APPETISERS



Shrimp, Apple and Palm
Hearts Cocktail with
Marie Rose Sauce



Parma Ham and Melon



“Buck Rarebit”
Welsh Rarebit with a Soft
Poached Egg and
Cheddar Cheese Sauce

VEGETARIAN



Indian Vegetables
Pakoras with Coconut
Mint Chutney and
Basmati Rice

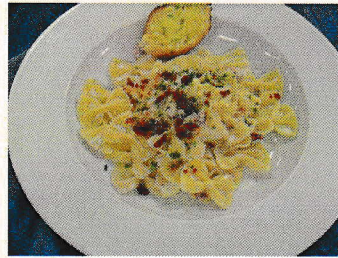
LIGHTER FARE



Pan-fried Red Snapper
with a Lemon-Butter

Steamed Vegetables and
Wild Rice

MAIN COURSES

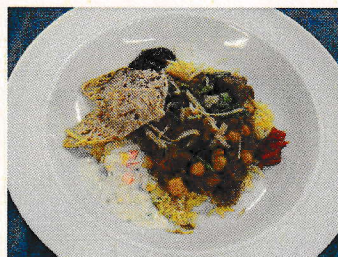


Farfalle Pasta Alla
Carbonara



Grilled Red Snapper
Fillet with Sun dried
Tomato and Spring Onion
Coulis

Potato Wedges



“Safed Maas”

Lamb Curry with Chick
Peas, Tomato, Onions
with Basmati Rice and
Chapatti Bread



Roast Striploin of Beef
with Yorkshire Pudding
and Gravy

Roasted Potatoes and
Honeyed Parsnips

SANDWICH



Roast Beef and
Horseradish in Granary
Bloomer

Served with Sliced Fruits
and French Fries

APPETISERS



Rollmops with Apple
Salad



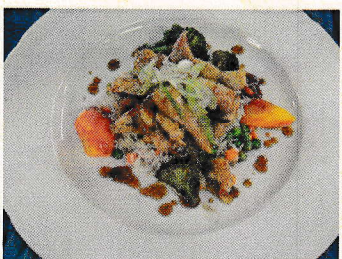
Sausage Roll with Honey
Mustard Sauce

VEGETARIAN



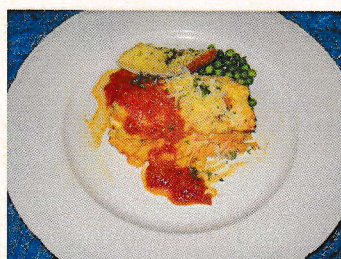
Broccoli and Mushroom
Cannelloni with
Mozzarella Cheese

CHINESE FARE



“Sze Chuen Jar Gai”
Szechwan Chicken with
Fried Rice and Broccoli

MAIN COURSES



Seafood, Leek and
Mozzarella Lasagna with
Tomato Sauce

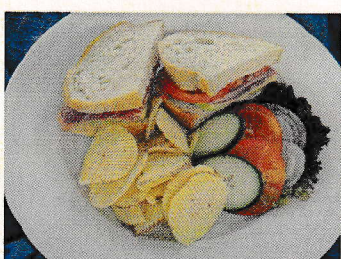


Roasted Pork Loin with
Gravy and Roasted Potato



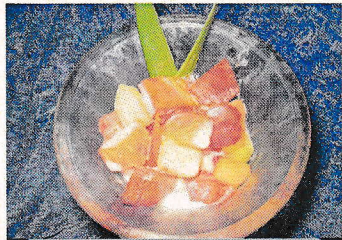
Shepherd's Pie with Peas
and Carrots

SANDWICH



Ham and Cheese with
Lettuce, Tomato and
Crips

APPETISERS



Fresh Fruit Cocktail with Coconut



Chef's Salad



Warm Seafood and Mushroom Crêpe gratinated with Cheddar Sauce

PLOUGHMAN'S LUNCH



Smoked Gammon, Mild Cheddar and Stilton

VEGETARIAN



Sweet and Sour Vegetables served with Egg Fried Rice

SIMPLE FARE



Pan Fried Lemon Sole Fillet with Parsley Butter

MAIN COURSES



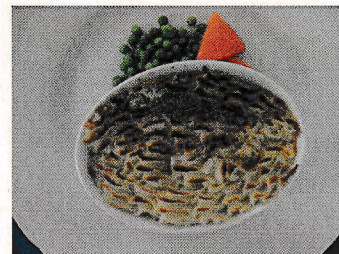
Penne Pasta with Seafood in Basil Tomato Sauce



Grilled Pangasius Fillet with Cilantro, Papaya and Mango Salsa

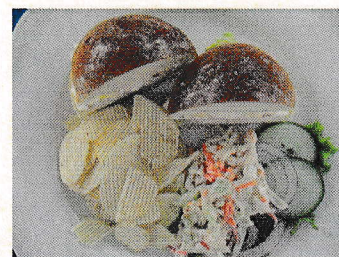


Country Style Fried Chicken with Honey Mustard Sauce



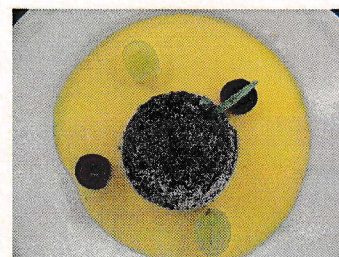
Fish Pie with Peas and Carrots

SANDWICH



Chicken and Egg Mayonnaise in Country Bap with Coleslaw and Crisps

DESSERT

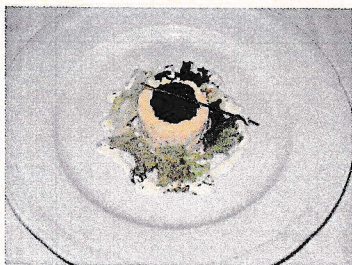


Warm Soft Chocolate Pudding with Brandy Custard

APPETISERS



Roast Beef Salad with
Julienne of Vegetables
and Gherkins



Smoked Cod with Egg
Mimosa and Avruga
Caviar



Baked Spinach, Pesto
and Ricotta Cannelloni
with Stilton Cheese
Sauce



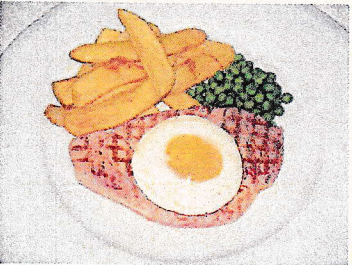
Chilled Fruit Cocktail

VEGETARIAN



Couscous with Grilled
Vegetable served with
Tomato Sauce

SIMPLE FARE

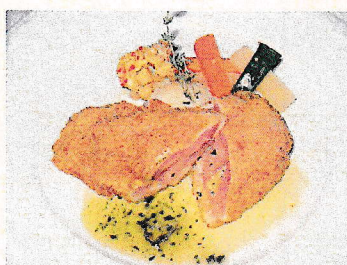


Gammon Steak, Fried
Egg and Chips

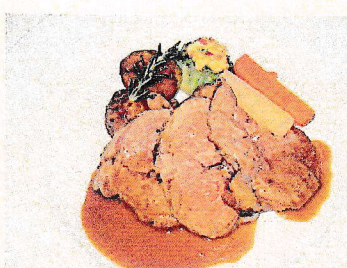
MAIN COURSES



Pan Fried Fillet of
Red Snapper with a
Parsley Lime Sauce

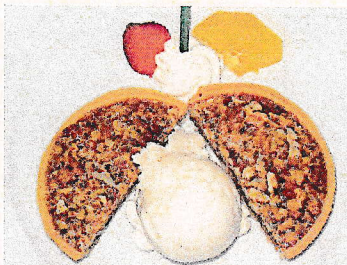


Chicken "Kiev"
Breaded Chicken
Breast filled with
Garlic Butter



Roasted Leg of
Lamb in Buttermilk
with Roasted Shell
Potatoes
Mushrooms, Carrots
and Broccoli

DESSERT



Pecan Pie with
Maple and Walnut
Ice Cream

DIABETIC



Choux Bun filled
with Kiwi, Mandarin
and Whipped Cream

APPETISERS



Chicken Fritter with
Hummus and Tahini
Sauce

VEGETARIAN



Eggplant and Sweet
Potato Stew with Coconut
Milk

LIGHTER FARE



Poached Cod Fillet with
Boiled New Potatoes and
Steamed Vegetables

SANDWICH



“Croque Monsieur”
French Style Baked Ham,
Cheddar Cheese on White
Bread, Coleslaw and
French Fries

MAIN COURSES



Rigatoni with Roasted
Vegetables and Pesto



“Paella”
Seafood, Chicken and
Chorizo with Saffron
Rice



Roasted Pork Belly with
Cracklings, Apple Sauce
and Gravy



Beef and Guinness Pie
Roasted Potato and
Green Beans

APPETISERS



Chicken Fritter with
Hummus and Tahini
Sauce

VEGETARIAN



Eggplant and Sweet
Potato Stew with Coconut
Milk

LIGHTER FARE



Poached Cod Fillet with
Boiled New Potatoes and
Steamed Vegetables

SANDWICH



“Croque Monsieur”
French Style Baked Ham,
Cheddar Cheese on White
Bread, Coleslaw and
French Fries

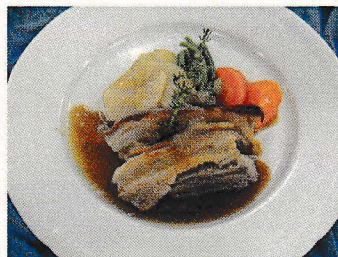
MAIN COURSES



Rigatoni with Roasted
Vegetables and Pesto



“Paella”
Seafood, Chicken and
Chorizo with Saffron
Rice



Roasted Pork Belly with
Cracklings, Apple Sauce
and Gravy



Beef and Guinness Pie
Roasted Potato and
Green Beans