

DINNER MENU A

Pre dinner cocktail with hot and cold hors d'oeuvres

Paularde Vol au Vent with Fruits de Mer

Meclun and champignons

Leek Vegetable Consommé with Almond Potato Quenelles

Freshly tossed Ricotta Ravioli

In summer Tomato Fond and fried Spring Onion Hay

**Calvados Glazed Pork Medallion in Crispy Granny Smith Jus,
Potato Roesti, Broccoli**

Strawberry – Mascarpone Tian

Passion Fruit Pulp and kiwi

Petit Fours

Coffee