

## Dinner Menu A

### Pre Dinner Cocktail with hot and cold Hors d'Oeuvres

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#### Paularde Vol au Vent with Fruits de Mer

Meclun and champignons

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#### Leek Vegetable Consommé with Almond Potato Quenelles

#### Freshly tossed Ricotta Ravioli

In summer Tomato Fond and fried Spring Onion Hay

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

#### Strawberry – Mascarpone Tian

Passion Fruit Pulp and Kiwi

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Petit Fours

Coffee

Price: €22.50 per person

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### Beverage Package

½ bottle of Special Reserve Wine 'Red or White'

½ bottle of mineral water 'Still or Sparkling'

Price: €4.70 per person

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### Total Package

Price: €27.20 per person