



Gala Dinner Menu

STARTERS

Smoked Bacon, Thyme & Cheese Potato Cake
served on a Bed of Mixed Leaves with Sweet Chilli Sauce

Crème de Portuguese Soup

MAIN COURSES

Oven Baked Rack of Lamb
with an Apricot Stuffing & Herb Crust

Panfried Seabass with Lemon & Dill Butter

**All Accompanied by a Bouquet of Fresh Market Vegetables
With Creamed & Roast Potatoes**

DESSERTS

Chocolate & Baileys Roulade with Mocha Cream

Lemon Tart with Raspberry Compote

Tea or Coffee