

# **DINNER MENU**

### **STARTERS**

Cheese Soufflé Creamy Tomato soup

Avocado and Salmon Mouse with Melba Toasts
Fresh Mushrooms with cream and garlic, in a light pastry case
French Onion Soup with croutons topped with cheese.

Smoked Lake Fish: Nile Perch and Tilapia with Dill Mayonnaise dressing Fish Cakes: Coriander and Ginger flavoured Fish Cakes served with a lime dressing. Avocado and Prawns: Fanned Avocado with Prawns and Sauce Marie Rose.



# **CHICKEN**

Chicken with White Wine & Tarragon sauce
Chicken Provençale: Browned chicken, flambéed with cognac, served with a wine, tomato, basil, garlic and olives sauce.

Chicken Chasseur: with a Rich Creamy White Wine, Onion & Mushroom Sauce
Chicken Breast, Pan-Fried with Lemon & Ginger
Chicken Romanichel: Chicken breast, stuffed with Swiss cheese and Parma ham, coated in
Breadcrumbs and pan fried in butter, served with spaghetti.



# **BEEF**

Bourguignon (with Red Wine & Mushroom)
Beef Fillet wrapped in Bacon & fried with Garlic & Olives
Fillet Steak with a Rich Red Wine Sauce served with Pâté
Peppered Fillets Steak with Brandy & Fresh Green Peppercorns
Beef Stroganoff: Strips of Beef Fillet with Mushrooms, Onions and Fresh Cream
Fillet Steak with Port & Mushrooms
Beef Curry



### **FISH**

Tilapia En Crouté: Tilapia, topped with Spinach, wrapped in puff pastry, served on a bed of Pasta with Prawn brandy cream sauce.

Tilapia Meunière: Plain fillets fried in butter, dressed with parsley and lemon.

Poached Tilapia: Fillets poached in wine

Tilapia Fillets with Fresh Cream, Prawn and Mushroom Sauce

Prawns Piri Piri, Tiger Prawns with garlic, ginger & tomato



#### PORK

Pork Chops with Dill & Apple Sauce
Pork Fillet with a creamy Mushrooms & Madeira sauce
Mexican Pork with Peppers, Tomato & Pineapple



#### PASTA

Meat or Vegetable Lasagne
Spaghetti Bolognaise (with Tangy Tomato, Garlic & Mince Beef Sauce)
Spaghetti Carbonara with Ham, Onion, Mushroom & Cream Sauce
Pasta Vongole with Baby Clams, Tomato & Onion Sauce
Cannelloni



Served with
A Selection of Fresh Seasonal Vegetables
Choice of Potatoes
Rice
Selection of Breads



DESSERTS

Apple Tart

Banoffee Pie

Chocolate Mousse

Bread and Butter Pudding

Lemon Cheese Cake

Chocolate Cake

Fresh Fruit Salad & Cream

Mississippi Mud Pie

Passion Fruit Soufflé

Profiteroles with Chocolate Sauce and Fresh Cream

Rice Pudding
Selection of Ice Cream
Crème Caramel
Lemon Meringue Pie
Chocolate Mousse Cake

Pear Tart



# **AFTER DINNER TREATS**

Coffee

Tea

Flavoured Teas Cheese Board

Bread

Chocolates