

**PEMBROKE SUITE RESTAURANT**  
**TABLE D'HÔTE DINNER MENU**

**Chicken Galantine**

Slices of cold elongated roll of chicken with veal and pork forcemeat and a hint of pistachios accompanied with a crispy fresh salad

or

**Porcini Mushroom and Artichoke Fonduta**

Semolina and Parmesan polenta squares served with marinated cepe mushrooms and local fresh artichoke hearts flavoured with garlic, truffle oil and fresh herbs

or

**Sea Food Lasagna**

Layers of pasta sheets with mixed sea food, fish veloute, marjoram, basil and tomato sauce

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**Quail Consomme**

Clear quail soup with brunoise of vegetables

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**Pan Fried Salmon Teri-yaki**

Supremes of salmon marinated with fresh ginger, spring onions, sake wine and light soy sauce which is then reduced and served

or

**Grilled Veal Chops**

Baby veal chops laced with Dijon mustard cream sauce

or

**Duck Confit**

Slow cooked duck leg in its own juices and fat set on a bed of braised Savoy cabbage

**Pumpkin Puree**

**Glazed Zucchini**

**Dauphine Potatoes**

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**Assorted Sweets**

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**Coffee & Petit Fours**

Price: €20 per person

