

PEMBROKE SUITE RESTAURANT
TABLE D'HÔTE DINNER MENU

Suckling Pig Terrine

A terrine of slow cooked Pork's shank, crispy lamb's lettuce salad finished with leek, tomato and caper vinaigrette

or

Shellfish Bisque

Prawn bisque finished with cream and flamed with brandy

or

Baked Cannelloni

Pasta tubes fillet with ricotta cheese, cooked ham cooked in béchamel and tomato sauce

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Lemon and Mint Sherbet

Lemon and mint water ice to refresh your palate

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Roast Monkfish

Monkfish wrapped in Parma Ham set on a bed of braised pickled fennel served with cannellini bean cassoulet

or

Pan Fried Turkey Escalopes

Turkey escalope set on a bed of baby onion, bacon lardon and prune compote

or

Slow Cooked Beef Tenderlion

Beef fillet cooked with garlic and thyme garnished with chicken mousse and onion ravioli served with red wine jus

Panache of Vegetables in Season

Chateau Potatoes

Boiled Potatoes

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Assorted Sweets

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Coffee & Petit Fours

Price: €20 per person

