

WEEK 9 – MENU 26
22nd April 2010

PEMBROKE RESTAURANT
DINNER MENU

warm chicken liver served with a mixed salad

tossed chicken liver with bacon and potatoes served on a salad

or

curried spinach and coconut soup

a mild curry and coconut soup enhanced with dried coconut shredding

or

warm salmon mousse served with salad

a warm salmon mousse served with salad and enhanced with dill vinaigrette

galantine of chicken with apple and celery

cold home-made chicken roll with apples and celery hearts

pan-fried fillets of perch enhanced with lime and capers

perch fillets garnished with capers, marrows and fresh mint

or

braised duck breast with red wine sauce

duck breast with smoked bacon

or

sirloin steak with red wine sauce

caul wrapped sirloin steak with savoury potatoes and red wine sauce

barrel shaped glazed vegetables

braised cabbage

duchess potatoes

assorted sweets

coffee