

WEEK 10 – MENU 27
30th April 2010

PEMBROKE RESTAURANT
DINNER MENU

smoked salmon with salad

sliced salmon served with salad and lemon wedges

or

lentil soup with cheese flutes

lentil soup garnished with dried bacon and cheese flutes

or

tropical fruit with avocado and rocket salad

a variety of tropical fruit served with salad and cherry tomatoes

seafood vol-au-vent

puff pastry case with mixed seafood and fish veloute

roast herbed salmon with dill jus

salmon steak set on a bed of celery root and potato with dill jus

or

escalope of pork cordon bleue

ementhal cheese and ham wrapped in pork and bread crumbs served with pork jus

or

duck breast accompanied with orange segments

pan-seared duck breast served with orange juice

barrel shaped glazed vegetables
savoury potatoes

assorted sweets

coffee