

WEEK 12 – MENU 28
14th May 2010

PEMBROKE RESTAURANT
DINNER MENU

fresh salmon gravlax with dill and mixed salad

home marinated salmon with dill and salad

or

Bortsch Polonaise

clear beetroot and duck consommé accompanied with duck patties

or

artichoke hearts, tomato and rocket salad

mixed artichoke, tomato and buffalo mozzarella with salad and basil oil

mushroom, ham and onions tart served with basil oil

yoghurt pastry tart with mushroom, onions and ham accompanied with basil oil

perch fillets with spinach and carrots

pan-fried perch fillets set on a bed of spinach and carrots

or

pork escalope viennoise

pan-fried pork escalope accompanied with lemon and pork jus

or

beef medallions with drambuie sauce

sirloin of beef served on oyster mushroom with drambuie jus

glazed vegetables
fondant potatoes

assorted sweets

coffee