

7th May 2010

**PEMBROKE RESTAURANT
FRENCH MENU**

French onion soup

served with garlic croûton and melted gruyère cheese

or

pan fried foie gras

served with toasted brioche, apricot compote, brie mousse and a petite salad with a French mustard and pecan dressing

or

tomato tart tatin

served with roasted goats cheese and honey, roquette salad with a raspberry and balsamic dressing, topped with thyme foam

escargots stuffed mushrooms

served on a bed of bell peppers and leeks julienne, nettle sauce and Roquefort foam

oven baked salmon steak

served with a salted cod brandade and topped with a champagne and black truffle sauce

or

orange glazed pan friend Duck breast

served with beetroot jus

or

best end rack of lamb with a pistachio crust

served with Madeira and rosemary lamb jus

ratatouille

glazed asparagus

potato gratin dauphinoise

assorted sweets

Coffee

25euros