

26th April 2010 – 30th April 2010
MENU 10

**PEMBROKE RESTAURANT
LUNCH MENU**

jambon de parme mimosa

parma ham served with fresh fruit and acidulated cream

OU

consommé de bœuf julienne

clear beef soup with fine strips of mixed vegetables

OU

ravioli à la crème de tomates avec herbes

pasta tossed in a creamy tomato sauce with fresh herbs

goujons de merlan murat

fried strips of whiting with artichokes

OU

coq – au – vin

chicken cooked slowly in red wine

OU

noisettes d'agneau sauté au jus

pan – fried rosettes of lamb served on a crouton with gravy

pommes rôti

roast potatoes

pommes dauphinoise

potatoes baked with cream, cheese and a touch of garlic

fenouil sauté

pan - fried fennel

petits pois au beurre

buttered green peas

entremets variés

a selection of desserts

café

coffee