

24<sup>th</sup> May 2010 – 28<sup>th</sup> May 2010  
MENU 14

**PEMBROKE RESTAURANT  
LUNCH MENU**

**chou fleur et champignons à la grecque**  
marinated cauliflower and mushrooms Greek style

*OU*

**crème St. Germain**  
cream of pea soup

*OU*

**farfalle au saumon à la crème**  
pasta with salmon, caviar and cream

\*\*\*\*\*

**filet de cabillaud poché aux épinards et sauce vin blanc**  
poached cod served on a bed of spinach with white wine sauce

*OU*

**paupiette de veau farci**  
stuffed veal escalope

*OU*

**bœuf à la mode**  
braised beef in red wine sauce

**pommes nature**  
boiled potatoes

**pommes marquise**  
piped creamed potatoes

**chou étuvé**  
braised cabbage

**cassouletes de haricots rouge aux petite oignons**  
red kidney beans with onions and lardons

\*\*\*\*\*

**entremets variés**  
a selection of desserts

\*\*\*\*\*

**café**  
coffee