

13th May 2010

**PEMBROKE RESTAURANT
TIMELESS CLASSICS**

gravlax

herb smoked Scottish salmon carved at table

or

cream of broccoli soup & stilton

home-made soup with fresh broccoli florets, and British Stilton

or

ravioli with nettle sauce

red ravioli filled with goat's cheese accompanied with nettle sauce

grapefruit & vodka sorbet

a sorbet of pink grapefruit with a hint of vodka and mint

grilled sea bream sandwich

sea bream fillets wrapped around a delicate salmon, prawn and caviar mousse

or

the classic steak Diane

prime cut fillet of beef, shallow fried in the classic cream sauce

or

duck with chestnut sauce

pan fried duck breast cooked tender pink accompanied with a chestnut creamy sauce

**roast potatoes
blanched baby carrots
cauliflower florets
courgettes**

a selection of fine cheeses and biscuits

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**trio of Bailey's panna cotta, strawberry champagne jelly & limoncello
tartette**

or

crêpe Suzette with forest fruit

petit fours & coffee