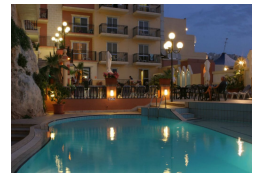
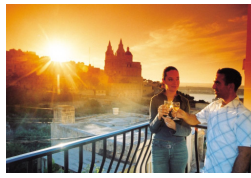


Dinner Dances

DINNER
DANCES

constantly giving you better value than ever....



Dinner Dance Menu C

Adults: Euro 22.00 each
(Children aged 5-10 get a 50% discount)

Fresh vegetable stuffed ravioli accompanied with a brunoise of coloured peppers and courgettes with a hint of cream, garnished with asparagus wrapped in filo pastry, fried leeks and parmesan shavings



Cream of garlic, red peppers and carrot soup garnished with fried basil leaves and half shelled mussels marinated in an Indian green chutney



Grilled fillet of beef with a rabbit liver spread on grilled vegetable stack, finished with mushroom quarters, fried onion rings and fried carrots shavings

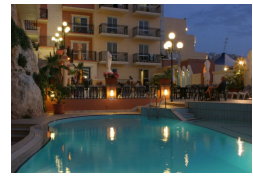
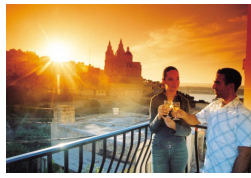


Vegetables and potatoes



Desserts

Home made cheese cake accompanied with a vanilla crème brulee



Dinner Dance Menu D

Adults: Euro 22.15 each
(Children aged 5-10 get a 50% discount)

Steamed turkey roulade stuffed with buttered apricots, prunes and blood oranges set on radicchio and frizzy leaves drizzled with a strawberry basil confit, cracked peppers and fried beetroots



Cream of garlic, leeks, parsnips and onion soup infused with rosemary garnished with carrot shavings, fried leeks and tortillas



Grilled fillet of pork stuffed with minted peaches and pears set on a puff base filled with a porcini sauce topped with a pumpkin puree and fried scallops garnished with an apple crisp



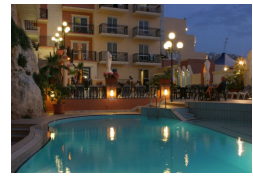
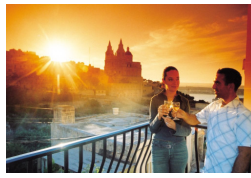
Vegetables and potatoes



Desserts

Sunset in Asia

Exotic fruit mousse accompanied with coconut cake soaked in pineapple syrup,
dressed with a drizzle of wild cherry sauce



Dinner Dance Menu E

Adults: Euro 24.50 each
(Children aged 5-10 get a 50% discount)

Steamed turkey roulade stuffed with buttered apricots, prunes and blood oranges set on radicchio and frizzy leaves drizzled with a strawberry basil confit, cracked peppers and fried beetroots



Pan fried Parma ham, garlic, coloured peppers and courgettes, tossed in a tomato and white wine sauce, served with farfalle and garnished with basil leaves

Cream of garlic, leeks, parsnips and onion soup infused with rosemary garnished with carrot shavings, fried leeks and tortillas



Grilled fillet of pork stuffed with minted peaches and pears set on a puff base filled with a porcini sauce topped with a pumpkin puree and fried scallops garnished with an apple crisp



Vegetables and potatoes



Desserts

Sunset in Asia

Exotic fruit mousse accompanied with coconut cake soaked in pineapple syrup,
dressed with a drizzle of wild cherry sauce