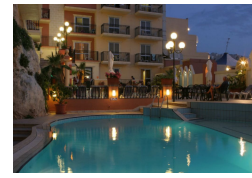
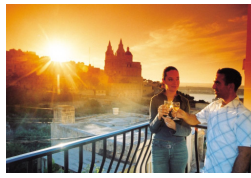


# Gala Dinner

GALA DINNER

*constantly giving you better value than ever....*



# Gala Dinner Menu G

**Adults: Euro 34.95 each**  
(Children aged 5-10 get a 50% discount)

Parma ham and pork fillet roulade stuffed with caramelised apples, topped with chicken liver on toast and layered on oak leaf and radicchio whilst garnished with fried parsnips shavings, drizzled with an orange and ginger dressing, and a balsamic reduction



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



Mandarin and mint sorbet served in Champagne glasses garnished with fresh strawberry confit



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

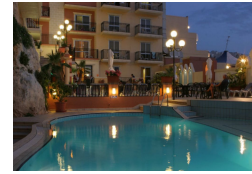
Or

Poached salmon fillets marinated in orange and chopped mint on a bed of honey glazed lemon segments garnished with tempura battered tiger prawns



## Desserts

Home made cheese cake



# Gala Dinner Menu H

**Adults: Euro 46.60 each**  
*(Children aged 5-10 get a 50% discount)*

Canapés and welcome drink on arrival

Selection of breads consisting of:  
Flowerpot bread with barley flakes  
Greek black olive bread  
Pesto whirl bread

*All of the above are served with parsley butter and sweet pimento butter*



Steamed turkey roulade stuffed with buttered apricots, prunes and blood orange set on radicchio and frizzly leaves drizzled with a strawberry basil confit, cracked peppers and fried beetroot



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



Melon and vodka sorbet served in Champagne glasses and garnished with fresh mint



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

Turned carrots and steamed courgettes

## Potatoes

Fried barrel shapes potatoes with parsley butter



## Desserts

### **Sunset in Asia**

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