



Menu B
(3 course meal)

Thai Chicken Soup

or

Prawns au Gratin

prawns with thermidor sauce in scallop shell
with herbed croutons

or

Oven Baked Ricciole with Cheese Sauce

spinach and ricotta filled pasta

or

Champignons a la Crème in Vol-Au-Vent

mushrooms cooked with olive oil, nutmeg and fresh cream,
in puff pastry

Char-Grilled Rib-eye Steak

with mushroom, fresh cream and brandy sauce

or

Rose's Lamb

braised lamb shank in mustard-mint-tomato sauce

or

Pan-Seared Fillet of Sea Bass

with white wine sauce

or

Breaded Chicken Fillets with Blue Cheese Sauce

served on a relish of lettuce,
celery, walnuts and grape with blue cheese dressing

Sweets and Coffee



€ 26.50

