

Menu for the Night

WELCOME DRINK

Sparkling Wine – Passaparola Prosecco DOC Spumante

ASSORTED CANAPES

Smoked Salmon Canapés
Cherry Tomato Canapés
Prawn & Mango Canapés

APPETIZER

Smoked Salmon roulade with Baby Spinach Sherry
Vinegar Enhanced with Salmon Roe and Chive
Dressing Topped with Yellow Frisee

SOUP

Light Cream of Wild Forestiere with Sauteed Shitake
Mushroom Touch of Smoked Powder
Served with Country Style Bread

MAINS

Oven Baked Boston Lobster Thermidor, Confit Potato and
Baby Vegetables

OR

Oven Baked Rosee Lamb Chop with “Provencale” with
Red Wine Jus, Pea Puree, Confit Potato and Baby
Vegetables

SWEET FINALE

Strawberry Millefeuille with Fresh Fruit
Valentine Chocolate Pralines

BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas
Soft Drinks & Juices
Free flow of House Wine (Red & White)

**All seafood items in this menu are from sustainable sources*

Menu for the Night (Vegetarian)

WELCOME DRINK

Wild Passion

ASSORTED CANAPES

Cucumber and Dill Canapés

Cherry Tomato Canapés

Cheese Cracker Canapés

APPETIZER

Air Flown of Salad USA Asparagus, Avocado & Mango

Laced with Honey Mustard Sauce

SOUP

Light Cream of Wild Forestiere with Sauteed Shitake

Mushroom Touch of Smoked Powder

Served with Country Style Bread

MAINS

Oven Baked Eggplant, Yellow & Green Zucchini, Tomato & Shitake Mushroom in Basil Tomato Sauce

Served with Confit Potato and Baby Vegetables

SWEET FINALE

Tiramisu with Vanilla Sauce and Fresh Fruit

Valentine Chocolate Pralines

BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas

Soft Drinks & Juices

Free flow of House Wine (Red & White)

**All seafood items in this menu are from sustainable sources*