

La Bocaina Summer Ball 2008

Dinner Menu

APPETISERS

Cheddar cheese, sweetcorn & potato soup
Prawn & mango salad with curried mayonnaise
Chicken liver parfait with red onion chutney

FISH COURSE

Home cured gravalax with honey & mustard dressing

ENTREES

*Chicken stuffed with wild mushroom moussiline
& a watercress sauce*
Braised lamb shank with a rosemary & thyme jus
Sole paupiettes with asparagus & champagne sauce

DESSERTS

*Raspberry Pannacotta with summer fruits
& Chantilly cream*
Chocolate tart with vanilla ice-cream
Selection of ice cream or sorbet

**DINNER CHOICES TO BE MADE WITH
RESERVATION DEPOSIT**