

La Bocaina

Restaurante & Bar

Summer Ball Dinner Menu

9th September
2011

40 Euros per person
including glass of Kia Royal
on arrival
and after dinner entertainment
from Allan Day

Reservations

Essential

Tel: (+34) 928 518 388 After 5pm

Web: labocainarestaurant.com

Email: labocainarestaurant@hotmail.com



To Start

HOMEMADE SOUP

Spinach & watercress Soup Garnished with Poached Quail Egg & Bacon Powder

GOATS CHEESE

Whipped Goats Cheese with Beetroot Carpaccio, Walnut Dressing & Basil Crisps

CONFIT DUCK

Shredded Duck, wrapped in Crispy Potato Noodles with a Spiced Carrot Jam

SALMON BALLANTINE

Poached Salmon wrapped in Herbs & Smoked Salmon with a Lemon Aioli

Intermediate Course

Long Island Ice Tea Slush

To Continue

BRAISED LAMB

Slow Cooked Lamb Shoulder De-Boned & Rolled with Parsnip Puree & Mint Jus

IBERICO PORK FILLET

Pan Fried Sliced Pork with Prune, Sage & Apple Compote, Calvados Jus & Apple Crisps

OVEN ROAST CHERNE

Boneless Chunk of Cherne with Clam & Saffron Chowder

AUBERGINE PARCELS

Feta & Basil Stuffed Aubergine with Artichokes & Potato Salad

To Finish

CRÈME BRÛLÉE

Crème Anglaise Style Dessert Infused with Raspberries, Basil & Galliano SNICKERS PANNACOTTA

Peanut Butter Pannacotta with Praline & Chocolate

LEMONCELLO & WHITE CHOCOLATE

Layered Lemoncello Jelly, Lemon Cream & Lemon Curd, Topped with Crunchy Meringue Pieces, Accompanied by White Chocolate Shortbread

ICE CREAM OR SORBETS

Selection of Cart'Dor Ice Creams or Sorbets