

COMEDY NIGHT
SPECIAL THREE COURSE MENU
ISLAND RESTAURANT

WARM AVOCADO SOUP
SERVED WITH A CHILLI OIL DRIZZLE

OR

SMOKED SALMON, GRILLED VEGETABLE AND CREAM CHEESE TERRINE
SET ON TOSSED SALAD
AND FINISHED WITH NICIOSE OIL

OR

FRESH ASPARAGUS
SET ON SALAD AND FINISHED WITH A FOREST FRUIT VINAIGRETTE

*

GRILLED LAMB CUTLETS
SET ON SPRING ONION MASHED POTATO AND FINISHED
WITH GRAIN MUSTARD AND RED WINE JUS

OR

SEARED FILLET OF COD
SERVED SET ON GREEN PEA PUREE WITH COCCOTTE
POTATOES

AND FINISHED WITH A MINTED HOLLANDAISE SAUCE

OR

GRILLED MEDITERRANEAN VEGETABLE TART
SERVED ON A SALAD OF NEW POTATO, ORANGE AND
WATERCRESS

(ALL MAIN COURSES SERVED WITH VEGETABLE
SELECTION)

*

CHOCOLATE TRIO TORTE
SERVED WITH STRAWBERRY SAUCE

OR

INDIVIDUAL BANOFFEE PIE

**

*