

# GALA DINNER MENU

## Cold Starters

- Cheese cannoli with herb-flavoured cream cheese
- Smoked duck breast with orange jelly
- Salmon roulade with mascarpone and horseradish
- Mini skewers with mozzarella, cherry tomatoes, and basil
- Prosciutto and melon
- Basket with liver pâté and pistachio baton
- Jumbo prawn on avocado paste with Maraschino cherry
- Turkey roulade with dried plums and berry sauce

## Fish

- Grilled sea bass fillet with aromatic herbs served with Meunière sauce
- Vegetable tagliatelle

## Main Course / Side Dish / Salad

- Confit duck leg served with Williams pear
- Gratinated potatoes
- Green salad with cherry tomatoes

## Dessert

- "Day & Night" white and dark chocolate cake

## Drinks (open bar)

- Still and sparkling water, Pepsi, Pepsi Max, Mirinda, 7UP, Santal juice range, espresso coffee, cappuccino
- Tohani Siel Wine (white, red, and rosé)
- Jameson and Red Label whisky, Absolut vodka, Beefeater gin, Campari, Martini
- Long drinks: Gin and Tonic, Campari Orange, Campari & Soda, Vodka Tonic, Vodka Apple, Whisky Cola