

**BISHOPSGATE HOUSE HOTEL**

**GALA DINNER MENU**

**Starters**

Oak Smoked Salmon and White Crabmeat parcels, served with Cherry Tomatoes

Sliced Smoked Duck Breast on Mixed Leaf with Fruit Chutney

Parma Ham and Melon

Grilled King Prawns with Hot Chilli Jam

**Green Apple Sorbet**

**Main Courses**

Grilled Fillet of Welsh Black with a Creamy Red Pepper, Brandy and Thyme Sauce

Pan Fried Medallions of Pork Tenderloin, in a Creamy Calvados Sauce

Tomato, Goat's Cheese and Basil Tart

Pan Fried Duck Breast with Oranges and Grand Marnier

Poached Halibut with Lemon Butter

**Puddings and Desserts**

Cherry Bakewell with Custard

Fruits of the Forest Cheesecake

Tart au Citron

Vanilla Panacotta with Shortbread and Fresh Fruit

Selection of Swiss Ice Creams

**COFFEE AND PETIT FOURS**

£30