

MYGC Summer Charity Ball Menu

Home made Tomato and Basil Soup with Garlic Croutons

Smoked Salmon and Prawn Brushetta glazed with a Lime and Coriander dressing

Chicken Liver Pate with Melba Toast and a tangy tomato chutney

Duo of Melon with fresh Strawberries and Mango Sorbet

Medallions of Beef served with roasted Garlic, Shallots and a Peppercorn Sauce

Oven roasted Chicken Breast with Sweet potato and a Red Wine Jus

Pan Seared Salmon fillet with a Fennel and Onion Compote and a White Wine and Parsley Sauce

Roasted Butter nut Squash Risotto with Wild Mushrooms and Pine Nuts served in a Crispy Filo Basket.

Dark Chocolate mousse served with Orange Scented Tuille Biscuits

Tart au Citron with Chantilly Cream and a Raspberry Coulis

Sticky Toffee Pudding with Vanilla Ice Cream

Fresh Fruit Platter

Coffee and Mints