



The **TROUVILLE** Hotel



Lunch Menu

Chef de Cuisine Eugene Dvorsky

Traditional Liver Pate

Served with a Salad Garnish, Melba Toast and Tangy Cumberland Sauce

Fresh Cream of Vegetable Soup

Salmon Cake

Garnished with Apple and Celeriac Coleslaw

Tropical Fruit Cocktail

Laced with a Apple Liqueur

Refreshing Sorbet

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Roast Strip Loin of Scotch Beef

Served with Yorkshire Pudding, Horseradish Sauce and Roast Jus

Pan Fried Duck Breast

Served with Dark Cherry Sauce

Fresh Grilled Escalope of Salmon

Complimented by a Lemon Butter Sauce

Vegetarian Option

Spring Rolls

Served with a Side Salad and Sweet Chili Sauce

Chef's Selection of Potatoes & Vegetables

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Selection of Sweets from the Buffet Table

Selection of Cheese and Biscuits – (Supplement Applies)