

# *Plated* MENU 1

**GH¢ 135 per person**

## **STARTERS**

Caesar salad  
Creole & tomato

## **MAIN COURSE**

Stuffed sole fillet with salmon mousse topped with white cream sauce  
served with yam balls & glaze carrots  
Roasted leg of lamb topped with red wine  
Demi glaze served with roasted root  
Vegetable & zucchini

## **DESSERT**

Poached pear in red wine  
Chocolate mousse topped with brandy whipped cream & cookies

## *Plated* MENU 2

**GH¢ 162 per person**

### **STARTERS**

Cream of wild mushroom  
Warm shrimp and haricots vert salad  
Lemon sorbet

### **MAIN COURSE**

Grilled fillet mignon topped with brandy  
Mushroom cream sauce served with roasted potato and yasai vegetables  
Pan fried kingklip topped with creole  
Shrimp sauce served with buttered mushroom potato and mixed vegetables

### **DESSERT**

Pumpkin cheesecake  
Mixed fruit salad topped with whipped cream

## *Plated* MENU 3

**GH¢ 189 per person**

### **STARTERS**

Mixed seafood terrine on a bed of field green dressed in a lemon vinaigrette  
Roasted beet and walnut salad in raspberry vinaigrette  
Lobster bisque

### **MAIN COURSE**

Stuffed chicken thigh with wild mushroom & goat cheese  
topped with white wine tomato cream sauce  
served with roasted potato & green beans  
Oven baked grouper topped with mango, spring onion and cilantro relish  
served with potato gratin and asparagus

### **DESSERT**

Lemon sorbet  
French apple tart topped with Chantilly cream