

TOP OF THE ROCK
MONS CALPE SUITE

BANQUETTING MENU

ENTRÉES

BAKED FILO PARCEL OF CAMEMBERT WITH AN APPLE, MESCULAN AND ROAST CELERIAC
SALAD & WALNUT VINAIGRETTE

BEEF CARPACCIO, ROCKET AND PARMESAN SHAVINGS WITH TRUFFLE OIL

VICHYSOISE SOUP WITH MINT OIL

SMOKE SALMON TARTARE WITH JAPANESE DRESSING, CAVIAR & SOYA MAYO

MAINS

SHITAKE MUSHROOM RISOTTO WITH PUMPKIN & RED PEPPERS, PARMESAN & SWEET POTATO
CRISPS

TOURNEDOS OF FILLET OF BEEF, ROAST POTATO DELICE, SEASONAL VEGETABLES, WITH A
MADEIRA, MUSHROOM & TARRAGON ESSENCE

ROAST FILLET OF SALMON, GRILLED COURGETTES, ASPARAGUS,
AMANDINE POTATO WITH A LEMON & HERB ESSENCE

GRILLED CHICKEN FILLET, DAUPHINOISE POTATOES, MEDITERRANEAN VEGETABLE, BASIL &
TOMATO COMPOTE WITH A HERB & LEMON OIL

PUDDINGS

BAILEYS TIRAMISU

STRAWBERRY KISS WITH CRUNCHY DARK CHOCOLATE

MANGO AND COCONUT DÉLICE WITH PASSION FRUIT ICE CREAM

DARK CHOCOLATE BROWNIE WITH AMARETTO BISCUITS AND VANILLA ICE CREAM