# CASINO ADMIRAL GIBRALTAR 14th - 16th February Per Person

#### STARTERS

# Coconut & Prawn Soup

Savoury spicy coconut and tiger king prawns soup with mushrooms, onions and rice noodles.

#### Chicken Sake Skewers

Tender pieces of chicken breast and spring onion skewers cooked with lemon juice, sake and served with teriyaki sauce.

#### Red Tuna & Quinoa Salad

A delicious saled with a base of quinoa and topped with diced red tuna, grated carrots, courgette, seaweed, radishes, mango, edamame beans served with a creamy sriracha & mayonnaise dressing.

# Vegetable Stir Fry (V)

An enticing stir fry of onions, carrots, wild mixed mushrooms, leek, bamboo shoots, soybean sprouts in sesame oil and soya sauce.

#### MAIN COURSES

# Cheeky Pork

Baked pork cheek in a rich and creamy port sauce served with parisienne potatoes and seasonal vegetables.

# Chicken Fettuccine

Tender pieces of chicken strips and mushroom cooked in a creamy Marsala wine served over a bed of fettuccine.

# Salmon

Oven baked salmon cooked with butter, nutmeg and a touch of cayenne pepper with a creamy brandy and pistachio sauce served with parisienne potatoes and seasonal vegetables.

# Potato-Topped Ground Beef

Minced beef, carrots and onions cooked in rich red wine sauce, topped with sliced fresh potatoes and finished off in the oven with parmesan cheese.

# Vegetable Tagine (V)

An aromatic Moroccan dish of vegetables.

# DESSERTS

# **Eton Mess**

A traditional English dessert consisting of a mixture of strawberries, broken meringue and whipped double cream.

# Go Bananas

Panko breadcrumbs and coconut covered banana deep fried until crunchy. & golden brown served with vanilla ice cream & hot caramel sauce.

# Gin Tonic

With this recipe we reinterpret the fashionable combination, Jelly cubes of gin, tonic and lime finished off with fresh mint.

# Sharing is Caring

A tempting selection of petit fours to share with your loved one.



