



*Le Moulin de Lecq - A*



*Complimentary Buck's Fizz*

*Chef's homemade Cajun Mussel, crab meat, salmon and prawn soup served with French bread*

*Large filled Mushroom packed with Spinach, Garlic and Cream topped with melted cheese*

*Roast rack of lamb with a mint and honey jus served on a mustard mash with a red onion jelly*

*Poached fillet of Lemon Sole filled with crab meat, served with a timbale of steamed rice and drizzled in a prawn and tomato sauce*

*Meringue nest filled with sugar strawberries and cream*

*Tropical fruit salad in a mango and coconut syrup*

*Camembert and stilton cheese with grapes, celery and crackers*

*Coffee and mint*





# *Le Moulin de Lecq - B*



*Complimentary Buck's Fizz*



*Half sweet melon filled with fresh crab meat and succulent prawns drizzled with a generous helping of Mary Rose sauce*

*Goats cheese and bacon parcel wrapped in filo pastry served on a red onion jelly*



*Whole baby chicken with walnut stuffing and bread sauce served on a bed of roasted parsnip mash and drizzled with a generous helping of Cabernet Sauvignon gravy*

*Poached Scottish salmon fillet served with a lobster and crab meat sauce and steamed rice*



*Meringue nest filled with sugar strawberries and cream*

*Tropical fruit salad in a mango and coconut syrup*

*Camembert and stilton cheese with grapes, celery and crackers*




*Coffee and mint*




*Le Moulin de Leeq - C*

*Complimentary Buck's Fizz  
and a selection of New York Canapés*




*Giant New Zealand Mussels marinated in an olive and balsamic vinegar topped  
with parmesan shavings and served with tomato bread*

*Buffalo mozzarella cheese wrapped in prosciutto ham and served with caramelised  
onions and fresh figs*



*Fillet of beef wrapped in puff pastry and served with a rich Madeira wine  
and wild mushroom gravy*


*Grilled halibut steak served with a creamy spinach and white wine sauce*




*Meringue nest filled with sugar strawberries and cream*

*Tropical fruit salad in a mango and coconut syrup*

*Camembert and stilton cheese with grapes, celery and crackers*



*Coffee and mint*





# Le Moulin de Leeg - D



*Complimentary Buck's Fizz  
and a selection of New York Canapés*



## *Petit Assiette de fruits de mer*

*A mini seafood salad featuring mussels, prawns, shrimp, smoked salmon, crab meat and gambas served with Mary Rose sauce and sun dried tomato bread*

*Summer Caesar salad with strips of chicken breast and cherry tomatoes topped with shavings of parmesan cheese and a Caesar salad dressing, served with warm walnut bread.*



## *Tornado's of Beef Rossini*

*Beef fillet served on a crunchy crouton and topped with chicken pate and a rich port wine gravy with a hint of orange*

*Half a local lobster thermidor served with a green salad and steamed rice*



*Meringue nest filled with sugar strawberries and cream*

*Tropical fruit salad in a mango and coconut syrup*

*Camembert and stilton cheese with grapes, celery and crackers*



*Coffee and mint*

