

Bushey Museum

Gala Dinner

Sautéed Mushrooms on Garlic Bread (v)
Goats Cheese in Filo Pastry (v)
Fried Cauliflower with sweet chili (v) (g/f)
Chicken Kebabs in a Yakitori Sauce
Prawn Cocktail
Avocado & Smoked Salmon (g/f)
Melon & Parma Ham

Confit of Duck
(With a Black Cherry Sauce)
Sirloin Steak (g/f)
(In Green peppercorn & Cream Sauce or Plain & Chips)
Chicken Ugly Duckling
(With Brie in Puff Pastry & Cream Sauce)
Chicken Marsala (g/f)
(In a Marsala Wine, Mushroom and Cream Sauce)
Café de Paris (g/f)
(Sliced Sirloin Steak Herb & Garlic Butter & Chips)
Cajun Salmon (g/f)
(With a Tomato Salsa)
Fillets of Seabass (g/f)
(Served with Tartar Salsa)
Mushroom Stroganoff (vg)
(With Rice & Mixed Salad)
Penne Pesto (v)
(With Spinach, Mixed Peppers & a Cream of Tomato Sauce)

Fresh Fruit Salad & Mango Sorbet (g/f)
Lemon Tart & Vanilla Ice Cream
Salted Caramel Profiteroles
Crème Brûlée (g/f)

Mineral Water on the table
Wine served with the meal
7pm to 11pm