

FISH COURSE

Fillet of Scottish salmon topped with julienne vegetables and wrapped in filo pastry and served with a cream sauce

Herb crusted salmon set on a bed of creamed savoy cabbage

Oven baked fillet of seabass with wilted greens, and a tomato and basil sauce

Baked loin of cod with a citrus salsa and roasted cherry tomatoes

Cajun roasted salmon with a creamy lemon sauce topped with julienne of leeks

Fillet of red snapper, with a noodle salad, and a toasted sesame seed and lemon dressing