

KOSHER MENU

(Meals produced by Hermolis & Co Ltd - Under Kedassia Supervision)

SOUPS (served with Croutons)

Traditional Chicken Soup with Kniedlachs and Lochshen

Cream of Vegetable Soup

Roasted Plum Tomato Soup

Cream of Mushroom Soup

Leek & Potato Soup

Barley & Vegetable Soup

Cream of Asparagus Soup

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POULTRY & MEAT ENTREES

(Served with a Selection of Vegetables and Starch)

*Quarter Chicken Roasted with Thyme and Lime
Served with a Thyme & Red Wine Gravy*

*Breaded Escalope of Butterfly Chicken Breast (Schnitzel)
Served with a Tomato Concasse*

*Pan Fried Supreme of Duck Stuffed with Prunes
Served with a Honey & Ginger Sauce*

*Sliced Turkey Roll with Stuffing
Served with a Shallot & Red Wine Sauce*

*Pan Fried Spring Lamb Fillet With a Mustard and Rosemary
Crust*

Served with a Rosemary Jus

*Rib Eye Steak Braised with Red Wine & Bouquet de Garni
Garnished with Fried Onions and Served with its Natural Jus*

*Sliced Prime Bola Marinated in Red Wine & All Spice
Served with its Jus*

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HOT FISH & VEGETARIAN ENTREES

(Served with a Selection of Vegetables and Starch)

*Grilled Supreme of Scotch Salmon
Marinated with Lemon Grass & Fresh Dill
Served with a Lemon Sauce*

*Pan Fried Roulade of Lemon Sole Fillets
Served with Mushroom Sauce with Diced Pimentos*

*Halibut Steak Poached with Vegetable Stock
Served with a Creamy Mushroom Sauce*

*Layers of Lasagne with Italian Ratatouille & Tomato Concasse
Topped with a Creamy White Sauce (V)*

*Vegetarian Cutlet
Coated with Bread Crumbs & Baked
Served with a Tomato Provençal (V)*

*Puffed Pastry Filled with 8 Types of Julienne of Vegetables
Served with a Mushroom Ragout (V)*
