

Julian's Restaurant

International/Modern British Cuisine



TITANIC NIGHT MENU

100 YRS TRIBUTE - SUNDAY 15TH APRIL 2012

4 COURSES - £19.12 PER HEAD

FIRST COURSE

HORS D'OEUVRES

EGG MAYONNAISE, MELON, SARDINES, PATE, PARMA HAM AND PRAWNS.

SECOND COURSE

CHICKEN LYONNAISE

'QUOTE' (THE BAND PLAYED ON AND THE CHEF COOKED SAUTÉED CHICKEN LYONNAISE)

PEPPERS, OLIVES, TOMATO, ONION AND GARLIC.

THIRD COURSE

WALDORF PUDDING WITH LEMON SABAYON

STEAMED PUDDING WITH APPLE, RAISINS AND WALNUTS.

FOURTH COURSE

FRESHLY BREWED FILTER COFFEE

SERVED WITH A HOME MADE CHOCOLATE

(DISHERS FROM ORIGINAL 1ST CLASS MENU)

