



Menu Saturday 5<sup>th</sup> January 2008

Fraser's 40<sup>th</sup> Dinner Party

Jerusalem Artichoke Velouté  
With Truffle Caviar and Chive Dressing

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Taste Of Seafood:

Lobster Gratin on Crab Mash; Seared Scallops with Keta, Clams & Tarragon;  
Prawn & Smoked Salmon Timbale; Native Oyster, Pickled cucumber & Caviar;  
Mackerel Mousse; Garlic Mussels; Seafood Bisque

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Châteaubriand:

Saffron Fondant Potato; Baby Carrots; Braised Fennel; Baby turnip; Butter  
Spinach Ball; Pickled Cauliflower & Onions; Duck Parfait Peppers; Béarnaise  
Sauce; Red Wine Mushrooms; Pastry-Crusted Roast Beef Fillet

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Lemon and Lime Fizz:

Lemon Fizz Soufflé; Lime Jelly; Lemon Popping Candy Sorbet; Iced Peel

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Miniature Desserts:

Banana Pistachio Stack; Chocolate Cake with Cherry & Mascarpone; Lemon Tart  
With Raspberry; Raspberry, Red Bull Jelly with Vodka Foam; Peach Pudding with  
Vanilla Custard; White Chocolate & Baileys Shake; Passionfruit Pannacotta with  
Basil Syrup; Sticky Toffee Pudding with Clotted Cream & Praline; Lime Pineapple  
with Strawberry Ice Cream