



ZAMAN

INTERNATIONAL CUISINE

# Halloween Dinner

## Starters

ROASTED PUMPKIN AND ORANGE SOUP (V)

With pumpkin seed and clotted cream

SEARED SEA SCALLOPS

Served with white and green asparagus in sauce vierge

BOCCONCINI CHEESE (V)

Ripe plum tomato, avocado and basil crutons

## Main Courses

MEDALLIONS OF BEEF FILLET

With garlic potato puree, baby root vegetable and Maderia jus

PAN FRIED MARINATED MONKFISH

With creamy risotto, plum tomato and parmesan relish

ROASTED DUCK BREAST

Cinnamon and golden raisin braised red cabbage with Tarragon sauce

BAKED MACARONI CHEESE (V)

Served with marinated grilled Mediterranean vegetables

## Desserts

APPLE AND BLACKBERRY CRUMBLE

With blood orange segment and vanilla custard

CHOCOLATE FONDANT

With vanilla ice cream

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.

A discretionary 10% service charge will be added to your bill.

A 12.5% service charge will be added to parties of six or more.

We thank you for your consideration.