



LEAMINGTON PAVILION

WEST COAST • BARBADOS

Gala Dinner Menu

SOUP

Cream of Split Peas and Pumpkin

*Sautéed pumpkin, onions, split peas, garlic, fresh herbs and spices
cooked in a chicken stock until tender puréed to a creamy and smooth texture.*

Served hot

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ENTREE

Oven Roasted Marinated Chicken Breast

Roasted until tender, then simmered in a mild curry sauce with fresh ginger and herbs.

Served with fresh coconut, mango chutney, pineapple and raisins.

Accompanied with a savory coconut rice and steamed garden vegetables

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DESSERT

Moist Chocolate Cake

Served with mango salsa

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Tea or coffee