



LEAMINGTON PAVILION

WEST COAST • BARBADOS

Gala Dinner Menu

APPETIZER

Hot Bajan Cod Fish Cakes

Salted cod fish - boiled, mixed with herbs, spices, spring onions, seasoned flour then deep fried and served with a sweet chilli dipping sauce

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ENTREE

Marinated Local Pork Chops

with fresh seasoning and herb oven roasted until tender; then simmered in a light red wine sauce.

Topped with cinnamon spiced apples

accompanied with turnips and garlic mash potatoes and farm fresh garden vegetables

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DESSERT

Plum Tart

Topped with almonds crumbles and baked until golden brown

served with a light custard sauce and local ice cream

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Tea or coffee