



LEAMINGTON PAVILION

WEST COAST • BARBADOS

Gala Dinner Menu

APPETIZER

Gourmet Salad

Mixed lettuce, topped with vine ripe cherry tomatoes, fresh beets, baby cucumbers slices and sprinkled with organic parmesan cheese served with a balsamic herb dressing

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ENTREE

Beef Wellington

Seasoned 5oz USDA prime tenderloin of beef pan seared topped with a savory duxel and wrapped in a thin puff pastry dough and baked to perfection. Accompanied with sautéed farm fresh vegetables

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DESSERT

Chocolate Mousse

Topped with tropical fruits

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Tea or coffee