



# LEAMINGTON PAVILION

WEST COAST • BARBADOS

## Gala Dinner Menu

### APPETIZER

#### Mini Puff Pastry Shells

*Stuffed with sautéed shrimp in a garlic sauce*

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### ENTREE

#### Fisherman Catch of the Day

*Marinated in local herbs and spices, coated in seasoned whole grain millet flour and shallow fried until golden brown, served with a tropical fruit salsa.*

*Accompanied with rice pilaf and farm fresh garden vegetables*

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### DESSERT

#### Spiced Poach Pears

*Served with strawberry coulee and vanilla ice cream*

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*Tea or coffee*