



## Bermuda Classic Menu

Traditional Bermuda Fish Chowder  
Laced with Sherry Peppers & Gosling's Black Seal Rum

Or

Mixed Green Salad  
Tossed with House Balsamic Dressing

\* \* \*

Cajun Spiced Bermuda Fish  
Served with a Tomato Pepper Salsa

Or

Grilled Organic French Cut Chicken Breast  
Topped with a Creamy Mushroom Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

\* \* \*

Bermuda Rum Cake  
Served with Vanilla Sauce & Berries

Or

Caramelized Lemon Bar  
Served with Dark Cherry Compote & Vanilla Ice Cream

\* \* \*

Coffee, Tea & Petite Fours

The following dinner menus range between \$82 - \$150 per person depending on your menu choices.  
Please feel free to mix and match in order to customize your menu.



## Dinghy

Shrimp & Leeks Ravioli  
Pernod Scented Lobster Sauce & Fried Parsnip

\* \* \*

Roasted Cream of Pumpkin Soup  
With Chive Crème Fraiche

Or

Arugula & Blue Cheese Salad  
Cherry Tomatoes, Fresh Pears, Shallot Balsamic Vinaigrette

\* \* \*

Pepper Crusted Fresh Tuna  
Topped with Shitake Mushrooms & Wasabi Beurre Blanc

Or

New York Striploin Steak  
Served with Peppercorn Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

\* \* \*

Lemongrass Infused Panna Cotta  
Served with Passionfruit Purée & Fresh Berries

Or

Baked Three Nut & Granny Smith Apple Strudel  
Almond, Pistachio, Hazelnut Filling & Maple Pecan Ice Cream

\* \* \*

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## Cedrene

Smoked Wahoo Pastrami  
With Avocado Purée, Mango Fennel Salad, & Pickled Red Onions

\* \* \*

Caesar Salad  
Fourways Traditional Salad of Romaine & Parmesan Dressing

Or

Cream of Mushroom Soup  
Topped with Truffle Cream

\* \* \*

Grilled Chili Glazed Tiger Shrimps  
Served with Mango Salsa

Or

Pan-Seared Bermuda Fish  
Cherry Tomatoes, Capers, Olives, Garlic & Shallots Sautéed in Olive Oil

Or

Grilled Chairman's Reserve Rib Eye Steak  
With Burgundy Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

\* \* \*

Chocolate & Salted Caramel Gateaux  
With Butter Cream Macaroon

Or

Sticky Toffee Pudding  
Served with Butterscotch Sauce

\* \* \*

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## Galleon

Sesame and Herb Crusted Tuna  
With Avocado Tomato Tower, Mango Jelly & Baby Greens

Or

Shiitake Mushroom Bruschetta  
Goat Cheese Spread & Grilled Brioche

\* \* \*

Sweet Potato Shrimp Bisque  
With Cognac Chives Cream

Or

Baby Spinach Salad with Candied Beetroots  
Sliced Onions, Cranberries & Hazelnut Dressing

\* \* \*

Grilled Bermuda Fish  
With a Dill sauce

Or

Petit Fillet Mignon  
Topped with Seared Foie Gras & Port Wine Sauce

Or

Fourways Inn Veal Classic  
Thin slices of Veal laced with a delicious Lemon-Lime Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

\* \* \*

Molten Chocolate Lava  
Served with Madagascar Vanilla Ice Cream

Or

Vanilla Cream Brulée  
With Pistachio Tuille & Fresh Berries

\* \* \*

Coffee, Tea & Petite Fours

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## Contest

Scottish Smoked Salmon Roulade  
With Shiso Cress-Herb Salad, Pumpernickel Wafer & Honey Dijon Dressing

Or

Roast Pumpkin Ravioli  
Served with Pumpkin Seeds & Sage Beurre Noisette  
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Lobster Bisque  
Served with Cognac Cream & Lobster Morsel

Or

Baby Arugula Salad with Strawberries  
Toasted Almonds, Avocado & Candied Mango with Raspberry Vinaigrette  
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Passion Fruit Mojito Sorbet  
\*\*\*

Broiled Rockfish  
Topped with Garlic Butter, Chardonnay Sauce

Or

Herb Crusted Rack of Lamb  
Rosemary-Lamb Jus

Or

Chairman's Reserve Fillet Mignon  
Foie Gras Sauce & Truffle Oil

Main Courses served with a selection of Fresh Market Vegetables & Potatoes  
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Chocolate Fondant  
Served with Raspberry Sorbet

Or

Bermuda Rum-Coconut Pudding  
With Lime Sabayon & Fresh Berries  
\*\*\*

Coffee, Tea & Petite Fours

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