

## Mardi-Gras Menu

Corn and Crab Bisque with Golden Pepper Fritters  
a classic Louisiana, soup rich creamy with crispy fritters

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Chicken and Sausage Jambalaya  
Creole version of paella

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Prawn and Artichoke Salad  
Creole prawns with Jerusalem artichoke and a crisp salad

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Blackened Gurnard Fillet with Avery Island Salsa  
Spice coated fish fillets seared and served with a Cajun salsa

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Louisiana Spiced En Papillote Roasted Chicken Supreme  
A real flavour of the Mardi-Gras, marinated in Cajun spices and lemon juice and roasted in a bag  
to seal in all those flavours, served with classic dirty rice

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Pork Escalope Parmegano with Parsley and Lime Fettuccine  
Coated in bread crumbs and flavoured with parmesan cheese pan-fried and served with  
fettuccine in a creamy herb sauce

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Aubergine and courgette parmegano  
Served with Avery Island salsa

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Baked sweet potatoes, braised okra and tomatoes, vinegared chilled cabbage

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Watermelon Sherbet with Grape, Orange and Mango Salsa

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Bourbon Pecan Tart with Chocolate Beer Sauce

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Banana Foster with cinnamon Sugar Beignets