



HOTEL
BY JL

Menu

Starters

Macaroni Al Forno

Baked pasta in a rich Bolognese Sauce

Main course

Pork Loin (2 slices circa 250gms in total)

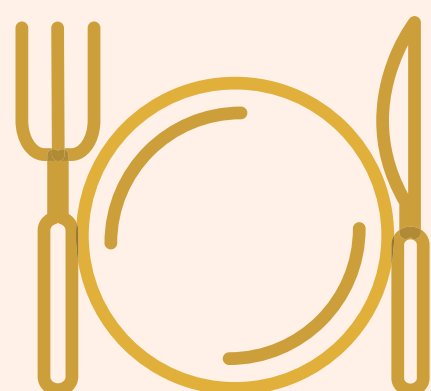
Slow oven cooked in Pork Jus

Baked or Roasted Potatoes

Mixed Vegetables

Dessert

Fruit in season





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Menu

Starters

Penne au Gratin

Baked Penne prepared in a cheese and
Bechamel Sauce

Main course

Whole Leg of Chicken (1x circa 300gms)

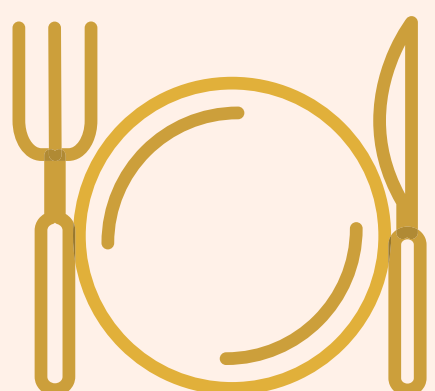
Marinated and grilled with onions and garlic

Baked or Roasted Potatoes

Mixed Vegetables

Dessert

1 individually cake





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Menu

Starters

Pasta Salad

Vegetarian dish (Cold pasta tossed in a mixture of cooked vegetables)

Main course

Breast of Chicken (2 x circa 200gms)

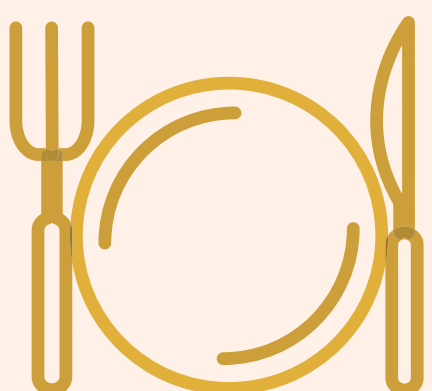
Served with a creamy mushroom sauce

Baked or Roasted Potatoes

Mixed Vegetables

Dessert

1 individually cake





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Starters

Macaroni Al Forno

Baked pasta in a rich Bolognese Sauce

Main course

Beef Roulades (2 x circa 200gms)

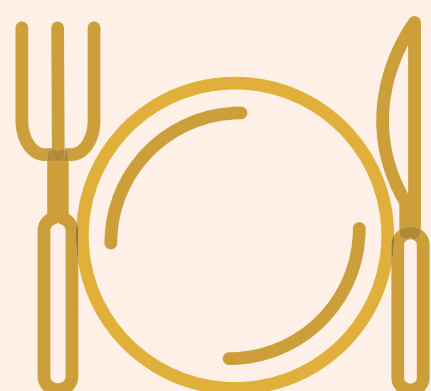
Traditionnal "Bragjoli"

Baked or Roasted Potatoes

Mixed Vegetables

Dessert

Fruit in season





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Penne au Gratin

Baked Penne prepared in a cheese and
Bechamel Sauce

Main course

Drumsticks (3 x circa 250gms)

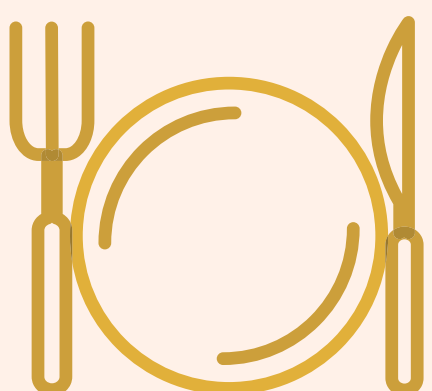
Grilled and served with an onion and garlic sauce

Baked or Roasted Potatoes

Mixed Vegetables

Dessert

1 individually cake





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Menu

Starters

Pasta Salad

Vegetarian dish (Cold pasta tossed in a mixture of cooked vegetables)

Main course

Fish Cakes (2 x circa 220gms)

Deep fried served with tartare sauce

Baked or Roasted Potatoes

Mixed Vegetables

Dessert

Fruit in season

