

# La Bocaina

Restaurante & Bar

**Charity Night**  
**14th October 2011**



**20 Euros P.P**  
With  
**5 Euros going**  
Straight to 9 Lives  
Charity

## Menu

### To Start

Homemade Soup

A creamy leek and potato potage

Salmon Mousse

Light salmon mousse served with tomato and ginger chutney and crusty bread

Stuffed Mushrooms

Button mushrooms filled with a bacon and sage stuffing sat on a bed of ragu topped with cheese

Chicken Liver Parfait

A light and creamy pate alternative with red onion marmalade and toasted ciabatta

### Main courses

Duck Leg

Confit duck leg with red currant jus and creamed potato

Pork Fillet

Pan fried pork fillet served with a whole grain mustard sauce

Sole Florentine

Poached sole on a bed of spinach topped with a cheese sauce and parmesan

Vegetable Balti

Cauliflower, red pepper, courgettes, mushrooms, tomatoes and shallots in a medium spiced balti sauce served with a timbale of rice

### Desserts

Crème Brûlée

Milk chocolate set custard with a crunchy caramelised topping

Spiced Apple Cake

Warm spiced apple sponge served with butterscotch sauce and Chantilly cream

Cheesecake

Velvety smooth passion fruit cheesecake with white chocolate sauce

Ice-cream or Sorbet

A selection of cart dor ice-creams or sorbet.

**Charity Auction  
& Horseracing  
after the meal,  
with all profits  
going to 9 Lives  
Charity**

For Reservations, please call 928 518 388 (aft 5pm) or email labocianarestarunat@hotmail.com