

Royal Palace

DINNER MENU

STARTERS

gourmet cheeses and freshly baked breads
chopped farmers market vegetable salad
with balsamic vinaigrette

MAIN COURSE

herb roasted organic chicken
red bliss potato cake, lemon, blanched garlic
(vegetarian) wild mushroom risotto
with ragout of mushrooms and shallots

DESSERT

ice cream sundae bar
vanilla chocolate marble
raspberry filed wedding cake