

FOUR SEASONS



Jordan Rivers



Special pre-show Dinner

Make a night of it!

Your dinner will be served at 7pm followed by entrance to The Rich Bitch Showbar

3 course meal at the Four Seasons plus entrance into the famous Rich Bitch Showbar with reserved seating

Just **16.95€** inclusive



How to find us



RESTAURANT
FOUR SEASONS

Formerly Michael's Restaurant



Open Monday - Saturday 1pm till late
Sunday open 1pm till late
Full gluten free menu
A la carte menu
Large parties upto 80 catered for

CALLE LA BIGA 15. OLD TOWN BENIDORM
TEL: 696 638 817 | 96 586 5948
EMAIL INFO@FOURSEASONS BENIDORM.COM
WEB: WWW.FOURSEASONS BENIDORM.COM

MAIN MENU 3 COURSE €15.95

STARTER

DEEP FRIED BRIE WITH RASPBERRY COULIS OR SWEET CHILLI DIP
DEEP FRIED PRAWNS & SWEET CHILLI OR TARTAR SAUCE (€1 EXTRA)
CHICKEN PAKORA - GARLIC MUSHROOMS - COD GOUJONS
GREEK SALAD - HOMEMADE SOUP OF THE DAY
CHEESY GARLIC BREAD - BLACK PUDDING WITH SAUTEED APPLE & ONIONS
HOMEMADE CHICKEN LIVER PATE - WHOLE GARLIC PRAWNS WITH LEMON & GINGER (+1€)
PRAWN COCKTAIL - CHILLED MELON WITH CURED HAM
MUSSELS WITH WHITE WINE AND GARLIC CREAM SAUCE (€1 EXTRA)
CAJUN SPICED FISHCAKES

MAIN COURSE

DUTCH CUT FILLET STEAK & CHOICE OF SAUCE OR ONIONS MUSHROOMS TOMATOE
ROAST BEEF AND YORKSHIRE PUDDING - HOMEMADE LASAGNE
BEEF STROGONOFF - BRAISED STEAK AND ONIONS - JOINT OF LAMB (€2.50 EXTRA)
HOMEMADE STEAK PIE - CURRY CHICKEN OR BEEF WITH RICE OR CHIPS
CHICKEN BREAST FILLET FILLED WITH CHEESE AND BACON
MEDALIONS OF PORK WITH PEPPER SAUCE OR MUSTARD & BRANDY SAUCE
PORK SNITZEL TOPPED WITH ONIONS MUSHROOMS & MELTED CHEESE
LAMBS LIVER & BACON WITH ONIONS MUSHROOM & TOMATO
CHICKEN BREAST FILLET & PEPPER OR BLUE CHEESE OR MUSTARD & BRANDY SAUCE
TUNA STEAK - COD IN HOMEMADE BATTER
SALMON FILLET WITH MANGO AND GINGER SAUCE (€1 EXTRA)
HAKE WITH LEMON & PARSLEY BREADCRUMBS
VEGETARIAN OPTIONS

(ALL MAIN COURSES SERVED WITH HOMEMADE CHIPS OR FRESH VEG & MASH POTATO OR RICE)

DESSERTS

CHERRY PIE OR APPLE PIE - BANOFFEE PIE - CHEESECAKE
WARM CHOCOLATE FUDGE CAKE - TIRIMASU- LEMON MERINGUE
(ALL ABOVE SERVED WITH CREAM OR ICE CREAM OR CUSTARD)
ORANGE AND LEMON SORBET - PEACH MELBA - PROFITEROLLS
PANCAKE FILLED WITH ICE-CREAM & CHOICE OF SAUCE
TRIFLE - CHEESE AND BISCUITS (€1 EXTRA)

Lunchtime Menu

Monday-Saturday 1pm -6pm

3 Course 10.95 | 2 course €9.95 | Main Course Only From €8.95

STARTERS

Homemade Soup - Chilled Melon - Homemade Pate
Meatballs With Neopolitan Sauce & Garlic Bread
Tuna Salad - Tropical Chicken Cocktail

MAIN COURSE

Roast Beef & Yorkshire Pudding - Homemade Pie Of The Day
Chicken & Pasta Bake With Salad & Garlic Bread
Cod In Homemade Batter - Braised Beef In Red Wine With Mushroom & Peppers
Homemade Lasagne - Lambs Liver & Bacon
Homemade Chicken Curry - Gammon Steak With Pineapple or Egg (1€ extra)
Rump Steak With Onions, Mushrooms & Tomato or Pepper Sauce (2€ extra)
(All Main Courses Served With Homemade Chips or mashed potatoes & Vegetables or Rice)

SWEETS

Homemade Cheesecake With Cream or Ice Cream
Homemade Fruit Crumble With Custard or Ice Cream
Trifle, Jelly & Ice Cream - Homemade Apple Pie With Custard or Ice Cream
Homemade Carrot Cake with Cream or Ice Cream

FOUR COURSE SUNDAY LUNCH €10.95

(SERVED 1pm - 6pm)

FIRST COURSE

HOMEMADE SOUP OR CHILLED MELON

SECOND COURSE

CAJUN SPICED FISHCAKES WITH DIPPING SAUCE - GARLIC MUSHROOMS
FISH GOUJONS & SALAD - CHEESEY GARLIC BREAD - DEEP FRIED BRIE - TUNA & PRAWN COCKTAIL
HOMEMADE PATE

MAIN COURSE

ROAST BEEF - ROAST PORK - ROAST LAMB (€1 EXTRA) - ROAST CHICKEN
HAKE IN LEMON AND PARSLEY BREADCRUMBS - COD IN BATTER
HOMEMADE LASAGNE - CURRY CHICKEN OR BEEF WITH RICE OR CHIPS
HOMEMADE STEAK PIE - HOMEMADE FISH BAKE

DESSERT

CHERRY PIE - APPLE PIE - HOMEMADE CHEESECAKE - BANOFFEE PIE - RICE PUDDING
WARM CHOCOLATE FUDGE CAKE - ORANGE & LEMON SORBET - SELECTION OF ICE CREAM
JELLY AND CREAM OR ICE CREAM - PROFITEROLLS - HOMEMADE TIRIMASU
CHEESE & BISCUITS (€1 EXTRA)