



PARTY MENU



3 courses for £19.95 per person

or 3 courses plus a glass of Kir Royale

or Prosecco for £22.95



STARTERS

Fisherman's Platter

smoked salmon, Bradan Rost (kiln roasted salmon fillet), smoked prawns, potted peppered mackerel, marinated herring, marinated mixed olives, shallot marmalade, brown bloomer bread

Charcuterie & Fish Platter

smoked duck, prosciutto, chicken liver parfait, Bradan Rost (kiln roasted salmon fillet), smoked prawns, marinated herring, marinated mixed olives, spiced plum chutney, brown bloomer bread

Roasted Butternut Squash Soup, brown bloomer bread (v)

MAINS

Pan-fried Fillet of Bream, braised fennel in a lemon beurre sauce, sesame carrots, buttered new potatoes, tenderstem broccoli

Tempura of Salmon & Squid, chilli jam

Roasted Breast of Guinea Fowl, parsley mash, sesame carrots, tenderstem broccoli & shallots, redcurrant jus

Steak & Chips

pan fried mushrooms in a whisky sauce, sesame carrots

Truffle & Porcini Mushroom Pasta,
cashew & pine nuts (v)

DESSERTS

Apple Tarte Tatin, Cornish clotted cream

Warm Chocolate Fondant

with salted caramel, Cornish clotted cream



Glazed Lemon Tart, vanilla ice cream

Singleton Malt Gaelic Coffee with mini mince pie

