



## **THURSDAY'S FISH NIGHT**

**MAY 2022**

**THREE COURSE £32 TWO COURSE £28**

### **STARTERS**

#### **SAUTÉED TIGER PRAWNS & LINGUINI**

Asparagus & Prawn Broth

#### **LOBSTER & CRAYFISH COCKTAIL**

Marie Rose Sauce & Lemon

#### **SMOKED SALMON CREPE ROULARDE**

Lemon Mayo & Little Gem

#### **BAKED COD FLORENTINE EN COCCTTE**

Spinach & Cheddar Cheese Sauce

#### **CREAM OF CELERIAC SOUP**

Olive Oil Croutons

### **MAINS**

#### **ALMOND CRUSTED SEABASS**

Cauliflower Puree, leeks & Sherry Velouté

#### **MOROCCAN MARINATED COD**

Vegetable Cous Cous, Yoghurt, Fruits & Saffron

#### **LEMON SOLE GOUJONS**

Chips & Tartare Sauce

#### **PAN FRIED MONKFISH CRISPY PANCETTA**

Pine Nuts & Lemon Beurre Blanc

#### **PANCETTA WRAPPED GUINEA FOWL**

Dauphinoise Potatoes & Broad Beans

**(ALL MAINS SERVED WITH BOWLS OF CHIPS FOR THE TABLE)**

### **DESSERTS**

**DARK CHOCOLATE MOUSSE,**

**FRESH MERINGUES & PASSION FRUIT WITH DOUBLE CREAM**

**BAKEWELL TART & VANILLA CUSTARD**

**CHEESE, CRACKERS, GRAPES & CHUTNEY**

**SALTED CARAMEL & VANILLA ICE CREAM**