

WE DON'T DO TAKE AWAYS WE DO L'entines ahome

LUXURY PRAWN COCKTAIL

WITH MARIE ROSE SAUCE

POTTED MACKEREL PATE

WITH A SWEET TOMATO, CHILLI CHUTNEY

GOATS CHEESE PARCEL

WITH CARAMELISED RED ONION MARMALADE

COCONUT PRAWNS

WITH THAI SALAD & COCONUT SYRUP

FILLET OF BEEF & PEPPERCORN SAUCE (WE SEASON & SEAR IT, YOU FINISH TO YOUR DESIRE..)

WITH TWICE COOKED CHIPS & WATERCRESS SALAD

SUCCULENT CHICKEN FILLET

WITH GARLIC PRAWNS IN A CREAM SAUCE

MONKFISH & PRAWN CURRY

WITH RICE/CHIPS & POPPADOM

MEDITERRANEAN VEGETABLE MOUSSAKA

WITH A PINE NUT/FETA SALAD & GARLIC BREAD

CRUNCHIE CHEESECAKE

CARTMEL STICKY TOFFEE PUDDING

£30 PER PERSON

- LUXURIOUS COLD SEAFOOD PLATTER FOR 2 -

DRESSED CRAB, CREVETTES (COOKED WHOLE PRAWNS) MACKEREL PATE, PRAWN COCKTAIL, OYSTERS, POACHED SALMON, SMOKED SALMON, AIOLI MAYONNAISE, ROASTED LEMON BUTTER, GARLIC POTATOES, WEDGE OF SOURDOUGH BREAD

£60