



Seafood Extravaganza

Thursday 25th April from 7.00 pm

Join us for an evening that celebrates the best of Seafood.
Enjoy 5 delicious courses paired with 3 glasses of wine.

A FRESHLY SHUCKED OYSTER
with Shallot Dressing

A SMOKED AND SHELL FISH PLATTER
Home Smoked Salmon, Prawns and Mussels
Served with a glass of Monte Llano Blanco Rioja, Ramon Bilbao (Spain)

GRILLED CORNISH MACKEREL FILLET
Pickled Beetroot, Ginger and Wasabi Dressing
Served with a glass of Picpoul de Pinet Domaine Beaugaran (France)

ROASTED STONE BASS
with Warm Potato, Olive and Caper Salad and a Red Pepper Coulis
Served with a glass of Chardonnay, Tooma River Reserve (Australia)

MIXED BERRY ETON MESS

£35 per person.

(A £5 non-refundable deposit is payable per person)