



Harbourside Party menu...

Starters

Italian goats curd

rouille, garlic toasts and parmesan

House smoked salmon

with traditional garnish, shallot, capers and cream

Finest parma ham

with barigoule vegetables

Prawn and Harwich lobster cocktail

marie rose sauce

Panzanella with buffalo mozzarella and avocado (v)

sweet pimento, tomato, sourdough and Italian flat bread

Tiger prawn ravioli in lime and coriander

thai flavours

Main Course

Steamed fillet of lemon sole

brown shrimps and parsley, champagne and chervil butter

Roast sirloin of Scottish beef

thick cut with dauphinoise potato, confit shallot, maderia jus
(minimum of 10 people must order this dish)

Pan-fried locally caught fillet of sea-bass

sautéed spinach, shellfish and lobster sauce

Pan-fried breast of free range chicken

butter fondant, pea and pancetta velouté

Warm salad of stuffed piquillo pepper (v)

harrisa, tabouleh and tzatziki



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Desserts

Strawberry and passion fruit pavlova
raspberry sauce, double cream

Vanilla cream profiteroles
68% dark chocolate sauce

Baked egg custard tart
nutmeg ice-cream, coffee syrup

Honeycomb cheesecake
toffee apple, calvados sauce

Treacle tart
clotted cream ice-cream

A selection of coffee or Novus tea served with hand made chocolates £3.60
cafetiere, espresso, cappuccino, latte, breakfast tea, camomile, earl grey, peppermint and fruit teas

£40.00 per person inc vat