

Captain's dinner menu

Starters

Buffet of appetisers.

Smoked salmon roulade,

WITH A CRAB MEAT & PRAWN MOOSE.

Venison terrine,

Buffalo tomato & mozzarella brushetta,

WITH A BASIL & PESTO DRESSING.

All above come with a tossed salad & a selection of breads.

Mains

Crisp cider braised pork belly.

SERVED ON A BED OF BRAISED RED CABBAGE, WITH FONDANT POTATO, MINI CARROTTS & PORK & CIDER REDUCTION.

Pan seared monk fish tail.

ON A BED OF SAMPHIRE WITH WHITE WINE SAUCE.

Herb crusted rack of lamb.

WITH CREAMED MASH POTATO, SAUTED GREEN BEANS & LAMB AND PORT JUS.

Dessert

Assiette of desserts.

STRAWBERRY PAVLOVA.

CHOCOLATE BROWNIE.

LEMON CHEESE CAKE.

TEA/COFFEE