



# Quayside



## 2018

### STARTERS

CRAB AND SWEETCORN CHOWDER  
served with aioli croutes.

DEEP FRIED GOATS CHEESE  
Deep fried goats cheese in panko bread crumbs served with a French bean salad  
and beetroot.

SEAFOOD COCKTAIL  
Smoked Salmon, crab & Greenland prawns served on a bed of lettuce and cher-  
ry tomatoes, with maria rose sauce.

PANFRIED SCALLOPS AND CRISPY BELLY PORK  
served with an apple vanilla puree.

TOMATO, BUFFALLO MOZZARELLA  
with chargrilled aubergine, pesto and basil leaves.

### MAIN COURSE

FREE RANGE ROAST TURKEY  
With traditional trimmings accompanied with dauphinoise potatoes, seasonal  
veg and cranberry jus

SURF N'TURF  
Chargrilled Ribeye steak topped with garlic king prawns, rocket and parmesan  
salad and french fries. (£3.00 suppliment)

PANFRIED FILLET OF SEABREAM  
Served on a warm fennel and potato salad with a tarragon & mussel cream sauce

GRILLED SALMON  
Served with crushed new potatoes, spinach & lemon butter sauce

WILD MUSHROOM & TRUFFLE PENNE PASTA  
served in a light gorgonzola cream sauce with spring onions, truffle oil & garlic

### DESSERTS

Creme Brulee  
Sticky Toffee Pudding  
Quayside Cheese Board  
Traditional Xmas Pudding & brandy sauce

£36.95 + 5% service Charge