

Gourmet Club Meeting

Friday 1 October 2010

Seafood Night

A celebration of the finest Fish and Shellfish

**Please note that all the Courses are small and well balanced
which will allow you to complete your meal feeling satisfied
but not overpowered!**

Amuse Bouche
Lobster Consomme, Beignet and Tail

Menu

Tuna - Ceviche and Dried, Chilli, Ginger, Lime.
Soya Bubbles

Scallop - Crackling, Leek Ribbons
Black Polenta Emulsion

Halibut - Wild Mushrooms, Violet Artichokes,
Potato Puree, Red Wine Jus

Figs, Blackberries, Chocolate, Pistachio

£39.50 per head

Due to the high demand for these Events, we regrettably
now require a £15.00 per head deposit with booking.