

Quayside

Starters

Beef Carpaccio

WAFER SLICES OF BEEF FILLET WITH SMOKED ANCHOVIES, CAPERBERRIES , ROCKET, LEMON, OLIVE OIL & PARMESAN. (D,FSU)

Coquille St Jaques

VERY FRENCH AND SIMPLY DELICIOUS, SCALLOPS AND COQUILLES IN A CLASSIC SAINT JACQUES SAUCE WITH SMOOTH MASHED POTATO. (M,,S,D)

Avocado and melon salad

HASS AVOCADO WITH FRESH FIG, GALIA MELON, MINT & BASIL

Sea Bass Royal

PANFRIED SEA BASS WITH POMME PUREE LOBSTER SAUCE

Tuna Tartar

DICED YELLOWFIN TUNA INFUSED WITH AVOCADO, YUZU, MANGO SOY AND TRUFFLE SAUCE

Crab Pancetta

FRAGRANT CRAB, COMPRESSED MELON, SEARED SCALLOP FINISHED WITH PANCETTA CRUMBLE.

Mains:

Filet Steak Tournedos Rossini

CHAR GRILLED BEEF FILLET WITH PAN FRIED FOIE GRAS SERVED WITH ASPARAGUS & BRIOCHE ACCOMPANIED WITH CHIPS AND TRUFFLE JUS.

Turbot en Papillote

STEAMED FILLET OF TURBOT IN WHITE WINE, BUTTER, GARLIC, LEMON AND TARRAGON. SERVED IN THE PAPILOTE JUS, FINISHED OFF WITH DASH OF DOUBLE CREAM

Wild Mushroom Risotto

SERVED WITH A TRUFFLE, ROCKET AND PARMESAN SALAD.

Duck a la Orange

CREEDY CARVER DUCK BREAST (PINK) SERVED WITH A L'ORANGE, PAC CHOI AND DAUPHINOISE POTATO.

Lobster Thermidor

1/2 BOSTER REMOVED FROM THE SHELL AND COOKED IN A WHITE WINE , SHALLOT , GARLIC DIJON MUSTARD AND PARMESAN CHEESE SAUCE, SERVED ON A BED OF RICE

Desserts:

Strawberry cheesecake

Sticky toffee pudding

Dark chocolate tart

Quayside Cheese board

SELECTION OF ENGLISH AND FRENCH CHEESES CRACKERS AND HOMEMADE CHUTNEY

£78.00 per head

DISCRETIONARY SERVICE CHARGE 10%



HAPPY NEW YEAR

2023