

# Fresh Seafood Sample Menu

## Starters and Buffet Items

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**GAMBAS** Extra large shell on tiger prawns with butter, lemon and garlic

**BAKED ARGENTINIAN PRAWN SAGANAKI** King Prawns in garlic, white wine & tomatoes - topped with feta cheese and baked - served with bread  
• can be GF

**DRESSED CROMER CRAB** white and dark crab meat in a crab shell - served with a mixed leaf salad and crusty bread

**ASIAN MARINATED GRILLED SHRIMP** with garlic lemon butter dip, chunks of crusty bread and asian slaw

**QUEEN SCALLOPS** with garlic, butter & white wine - served with garlic toasts

**MOULES FRITES** cooked in white wine, onions & garlic - with French fries

**SALMON PÂTÉ** with crusty bread and rocket & tomato salad  
• can be gluten free

**TEMPURA SOFT SHELL CRAB** Tempura battered soft shell crab with fries and sweet chilli dipping sauce

**PERI PERI MACKEREL TOASTS** with tomatoes and peppers

**SALT & PEPPER SQUID** deep fried battered squid pieces with a lemon mayo dip

**FRESH OYSTERS** shucked to order, served with tabasco sauce and lemon wedges

## Main Dishes

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**GOAN FISH CURRY** Mix of white fish in a coconut and aromatic spiced sauce with vegetables (medium) with coconut rice  
• may contain nuts

**GRILLED BREAM** stuffed with mediterranean cous cous and feta with salsa verde and a roasted vine tomato & potato salad

**GF POACHED SMOKED HADDOCK** Smoked haddock fillet poached in butter, cream & milk on a bed of creamy mash potato, served with tender stem broccoli and pan fried garlic samphire

**GF PAN FRIED COD CHEEKS** with white wine, shallots, double cream, smoked haddock, garlic and new potatoes topped with a ham crisp

**GF PLAICE & PANCETTA** with garlic and parsley cream sauce, sautéed new potatoes, tender stem broccoli & asparagus  
• may contain tiny bones

**PAN FRIED SEA BASS (GF)** with sautéed potatoes, garden salad

**SEAFOOD SPAGHETTI** salmon, scallop roe and prawns with a white wine creme fraiche sauce served with spaghetti, topped with watercress & parmesan

**GRILLED MACKEREL** with green salad and a sour cream & chive potato salad