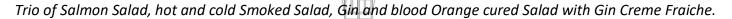


Mussels in Elder Cream with Crusty Bread.



Seared Scallops with Roasted Chorizo sticks, Chorizo Croquette and Chorizo oil.

Mackerel Fillets with Bean Curd, Beetroot and Friese Salad.

~ Soups ~

Fennel and Prawn Bisque

Celery and Tomato Beef Consommé

Smoked Haddock Cullen Skink.

(One Per Party)

Sorbet ~

~ Entrees ~

Linquine Pasta with Scallops, Prawns, Cherry Tomatoes Bound in a Cream and Parmesan Sauce served with a Garlic Ciabatta.

Lobster Tail in a Blue Cheese Sauce with Sugar snap Peas and Dauphinoise Potatoes.

Halibut Fillet in a Harissa Marinade with Fresh Herb Cous-cous, Roast Golden Beetroot and a Mint Yogurt Dressing.

Roast Monkfish wrapped in Parma Ham with Curried Cauliflower Florets, Saffron New-Potatoes and Anchovy Butter jus.

See full Desserts Menu.

Cheese board from Connage available for after's

Five course meals are £60 per person

Nathan Urguhart for the use of Chez adrea LMTD

