

Chez adrea



~ Appetizers ~

Mussels in Elder Cream with Crusty Bread.

Trio of Salmon Salad, hot and cold Smoked Salad, Gin and blood Orange cured Salad with Gin Creme Fraiche.

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

Mackerel Fillets with Bean Curd, Beetroot and Frieze Salad.

~ Soups ~

Fennel and Prawn Bisque

Celery and Tomato Beef Consommé

Smoked Haddock Cullen Skink.

(One Per Party)

~ Sorbet ~

~ Entrees ~

Linguine 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.

~ Desserts ~

See full Desserts Menu.

Cheese board from Connage available for after's

Five course meals are £60 per person



