



# Quayside



## 2019

### STARTERS

SEAFOOD- SWEETCORN CHOWDER  
served with aioli croutes.

DEEP FRIED GOATS CHEESE  
Deep fried goats cheese in panko bread crumbs served with a French bean salad  
and beetroot.

SEAFOOD COCKTAIL  
Smoked Salmon, crab & Greenland prawns served on a bed of lettuce and cher-  
ry tomatoes, with maria rose sauce.

PANFRIED SCALLOPS AND CRISPY BELLY PORK  
served with an apple vanilla puree.

TOMATO, BUFFALLO MOZZARELLA  
with chargrilled aubergine, pesto and basil leaves.

### MAIN COURSE

FREE RANGE ROAST TURKEY  
With traditional trimmings accompanied with dauphinoise potatoes, seasonal  
veg and cranberry jus

RIBEYE STEAK  
Chargrilled Ribeye steak with rocket and parmesan salad and french fries.

SEABREAM BURRE BLANC  
Served with french beans & broccoli and french fries with a delicious burre  
blanc sauce.

GRILLED SALMON  
Served with crushed new potatoes, spinach & lemon butter sauce

THAI VEGETABLE CURRY  
Vegetable and chestnut Thai Green Curry served with fragrant rice.

### DESSERTS

Creme Brulee  
Sticky Toffee Pudding  
Quayside Cheese Board  
Traditional Xmas Pudding & brandy sauce

£38.95 + 5% service Charge