



A TASTE OF THE SEVENTIES

TENERFEST 2020

SPECIAL SUSHI TENERFEST TREAT

Starters

Seared Tuna with Mango Salsa

Beef Tataky (Japanese Carpaccio) with Ponzu Sauce

Chicken Teriyaki and Tamago Nigiri

Main Course

Crispy roll with crab, Salmon and chives

Tokujo set
Salmon, avocado and three nigiri

Sashimi Maki set
Tempura prawns and 6 pieces of Sashimi



Two courses £17.50

Three courses £20.00



Starters

Coquille Saint Jacques

Very French and very delicious - Scallops & coquilles in a Saint Jacques sauce with smooth mashed potato.

Seafood Cocktail

Crab & Greenland prawns served on a bed of lettuce, cherry tomatoes and marie rose sauce

White Bait

Deep fried White bait served with homemade tartar sauce

Carpaccio of Beef

Thinly sliced sirloin of beef served with parmesan cheese, truffle oil, lemon juice and ground black pepper.

Garlic King Prawns

Pan-fried king prawns & chorizo served in garlic butter with toasted sea salt ciabatta bread

Deep Fried Calamari

Deep fried calamari in panko breadcrumbs served with lemon and tartare sauce.

Deep Fried Camembert (V)

presented on a bed of salad and green beans served with red currant jelly

Avocado & Melon Salad (Vegan)

Diced lightly salted avocado slices served with Melon and sliced figs and mint leaves

Main Course

Fillet of Salmon

Grilled salmon with crushed new potatoes with baby spinach and basil white wine cream sauce

Quayside Luxury Fish Pie

Diced Cod, lobster, eggs and mushrooms together with Greenland prawns & crab. Baked in a beautiful quayside sauce topped with mashed potato and grated cheese. Served with veg of the day.

Panfried Breast of Chicken

Pan Fried Breast of chicken with dauphinoise potatoes and a wild mushroom and tarragon jus.

Bream Beurre Blanc

Grilled sea bream filets served with French fries green beans and broccoli & a delicious beurre blanc sauce.

Duck a la Orange

Grilled breast of duck (Medium rare) served with a beautiful orange and grand marnier sauce. Served with pak choi dauphinoise potatoes

Steak Dianne

Char grilled sirloin steak served with French fries, parmesan and rocket salad

Tomato Risotto (V)

A tasty vegan risotto dish with tomatoes, basil and artichokes

Thai Vegetable Curry (Vegan)

Green Thai vegetable curry with coconut, lime and coriander rice

Desserts

Crème Brulee
Black Forest Gateaux
Strawberries & Cream
Crepes Suzette