

The Café by  
the Lake

RESTAURANT  
& BAR

# FISH & SEAFOOD NIGHT

With Master Chef of Great Britain, Bill Bryce

## TO START

Steamed shetland mussels a la crème  
Smoked salmon & prawn marie rose parcel served with sea asparagus  
Lobster bisque gruyere croûte  
Butterfly tiger prawns in a garlic & lemon butter  
Cured gravadlax with a mustard sauce  
Baked camembert served a cranberry compote and flatbread  
Aubergine and mozzarella stack

## THE MIDDLE BIT

Pan fried hake fillet on a minted pea risotto and finished with parmesan shavings  
Smoked haddock, spring onion mash, wholegrain mustard sauce and a crispy poached egg  
Lemon sole fillets, filled with smoked salmon mousse on a bed spinach finished with a champagne sauce  
Sesame crusted black bream fillet, north atlantic prawns, bok choy and spring onion  
Cajun spiced monkfish medallions, chargrilled red peppers and a pea puree  
Whole grilled south coast dover sole in a herb butter and seasonal veg  
Pan fried wing of south coast skate in a caper butter, sauté potatoes and seasonal veg  
Sumners ale beer battered de luxe scampi, fries and mushy peas  
Tagliatelle with asparagus, crushed walnuts and rocket in a blue cheese sauce  
10oz rib eye steak, mushrooms, vine cherry tomatoes and chunky chips

## TO FINISH

Gin & lemon cheesecake served with cream  
Apple & blackberry crumble served with either cream or custard  
Panna cotta & cranberry compote served with cream  
Sticky toffee pudding with cream or custard  
A selection of local cheeses with assorted savoury biscuits

**3 COURSES - 35.00**

Deposit and pre-order required.