SEAFOOD EVENING Friday 24th June

£28.00 for 3 Courses & Coffee

Book online at themillatstcatherinespark.co.uk

🔆 To Start

- Cullen Sink
- Scarlett King Prawns, Thai Green Curry Sauce
- Hot Smoked Salmon, Celeriac Remoulade
- Fish Cakes, Teriyaki Sauce
- Lobster Bisque Linguine, with Mussels

🔆 The Main Event

- Roast Cod, Salsa Verde, Crushed New Potatoes, Sautéed Spinach
- Basil Crusted Hake, Tomato & Olive Ragu
- Brown Crab Risotto, Parmesan Crisps, Truffle Oil
- Pan Fried Sea Trout, Fine Beans, Lemon Capers, Fondant Potato
- Salt & Pepper Monkfish Tail, Cauliflower Cous Cous

※ To Follow

- A Choice of Indulgent Homemade Desserts
- Or Cheese Board, Chutneys, Crackers, Grapes (£3 supplement)

Freshly Brewed St Catherine's Blend Fairtrade Coffee or Tea



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