

# **Bucket & Spade Cafe Platinum Menu 2013**

## **Starters**

*Chargrilled Rib Eye Steak and King Prawn Skewers served with Garlic, Chilli and Coriander Noodles.*

*Pan-fried Thai Beef Salad with Nam Jim Sauce and Roasted Cashew Nuts.  
Smoked Mackerel, Haddock and Trout Salad, with a Lime & Shallot Dressing, Freshly Squeezed Lemon and Buttered Brown Bread.*

*Carpaccio of Venison with Crushed Juniper Berries, Plum and Ginger Compote.  
Tuna 'Niçoise' Style Salad, Warm Salad consisting of Fine Beans, Black Olive's, Softly Boiled Hens Egg, Cherry Tomato's and Tuna with a Vinaigrette Dressing.*

## **Mains**

*8oz. Fillet steak, Green Beans Wrapped in Streaky Bacon, Pommé Pont Néuf, Slow Roasted Beef Tomato, Garlic and White Wine Braised Portabella Mushroom.*

*Five Spice Roasted Duck Breast with Wilted Pak Choi, Sautéed Pink Fur Potato's and Cassis Jus.*

*Oven Roasted Rack of Lamb with an Apricot Mash, Braised Savoy Cabbage & Roasted Chestnuts, Red Wine Jus.*

*Pan-fried Halibut Fillet with a Herb Crust, Lobster Bisque Sauce and Char-Grilled Asparagus Spears.*

*Escalope of Veal, Wilted Spinach and Wild Mushrooms in Port Cream Sauce, Served with Dauphonaise Potato*

***All main courses are served with potatoes and fresh seasonal vegetables***

## **Desserts**

*Caramelised Apple Tart Tatin with Vanilla Bean Ice-Cream and Apple Crisps.*

*Slow Baked Quince with a Honey Pannacotta, Raspberry Compote and Confit Orange.*

*Strawberry & Mint Iced Parfait with a Mixed Berry Coulis and Chantilly Cream.*

*Treacle Tart with Clotted Cream Ice-Cream and Caramel Sauce.*

*"Assiette de Maison" The house dessert a Trio of Miniature Crème Brûlée, White Chocolate & Baileys Cheesecake and Strawberry Mille-Feuille.*

**PLEASE CHOOSE TWO DISHES FROM EACH COURSE FOR YOUR GUESTS TO PICK FROM.**

**IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW AND WE WILL ACCOMMODATE YOUR NEEDS.**

**1 COURSE £15.95**

**2 COURSE £18.95**

**3 COURSE £21.95**