

Bucket & Spade Cafe Silver Menu 2014

Starters

*Cream of Parsnip Soup with Spiced Cauliflower Flourettes.
Caesar Salad, Chargrilled Chicken Breast served on Cos Lettuce with Anchovies,
Parmesan and Garlic & Rosemary Croutons.
Sun Blushed Baby Vine Tomato, Spinach & Feta Tart served on a Dressed Rocket Salad.
Fanned Gala Melon, Homemade Raspberry Coulis, Fresh Strawberry's, Raspberry's and
Blueberry's with Hand Picked Mint.
Smoked Salmon & Prawn Terrine, Lime Caviar Dressing and a Mixed Leaf Salad, Fresh
Lemon.*

Mains

*Oven Baked Chicken Breast with a Gremolata Crust, Spanish Sausage Cooked in Red
Wine, Wholegrain Mustard Mash, Roasted Carrots and a Light Jus.
Braised Beef Steak with Caramelised Silverskin Onions and a Red Wine Jus.
Slow Roasted Loin of Pork with a Leek, Thyme and Smoked Applewood Gratin, Basil
Mash, Braised Savoy Cabbage and Cider Jus.
Pan-Fried Fillet of Hake with a Chorizo and Herb Crust, Sautéed New Potato's, Tomato &
Basil Sauce.
Devonshire Turkey and Dane Farm Roasted Ham, Wholegrain Mustard & Honey Sauce,
Sausage and Cranberry stuffing.*

All main courses are served with Potatoes and fresh Seasonal Vegetables

Desserts

*Chef's Special Crème Brûlée with Homemade Chunky Shortbread.
Individual "Harvey's" Bristol Cream Sherry & Mixed Summer Fruit Trifle.
White Chocolate & "Baileys" Cheesecake served with a Dark Chocolate Sauce.
Banoffee Pie with Chantilly Cream and Toffee Sauce Garnished with Toasted Flaked
Almonds.
Seasonal Fresh Fruit Salad and Chantilly Cream.*

***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 £12.95
2 COURSE £14.95
3 COURSE £17.95*