



TREGUDDICK®

## SUMMER SUPPER

SATURDAY 20TH MAY | 3 COURSE MENU

6.00PM - 10.30PM

### STARTERS

GRILLED SCALLOP WITH CHILLI AND LEMONGRASS WITH A GINGER FOAM  
CRAB AND PRAWN SCOTCH EGG WITH APPLE SALAD  
BEEF CARPACCIO WITH FRESH HORSERADISH  
HERITAGE TOMATO SALAD WITH BASIL AND CURED FETA

### MAINS

GRILLED SOLE MEUNIERE CRUSHED CORNISH BABY POTATOES  
PAN FRIED CHICKEN SUPREME WITH DAUPHINES POTATOES  
AND SAUTÉED LEEKS WITH PAN SAUCE  
GRILLED ASPARAGUS WITH A FENNEL AND  
POTATO CAKE WITH TAMARI JUS  
DUCK BREAST WITH CONFIT DUCK BON BON WITH  
SWEET POTATO PURÉE AND A PLUM AND GINGER SAUCE

### DESSERT

PROSECCO JELLY WITH FRESH RASPBERRIES  
DARK CHOCOLATE TORTE WITH SUMMER FRUIT COULEE  
CARAMEL RUM CRÈME BRULEE WITH A SOUR CHERRY COMPOTE  
HELFDORD WHITE CHEESE WITH HONEY AND MILK SORBET