



# The Queens Gourmet Fish Night

(Thursday 22<sup>nd</sup> March 2018)

## The Bait – try them all

*A platter to share consisting of*

*Brockmans Gin Cured Salmon, Oysters Rockefeller, Deep-fried Soft Shell Crab,  
Prawn & Avocado Cocktail, served with Cocktail Sauce and Breads*

## The Main Catch – choose one

*Whole Sea Bass baked in a Salt Dough Crust (for Two People to share) (g)  
served with new potatoes, greens, and a citrus beurre blanc*

*Turbot Supreme poached in St Emilion (g)  
served with pommes mousseline, sea vegetables, and finished with a red wine reduction*

*Grilled Sturgeon Steak (g)  
topped with a mild chunky chilli, caper & tomato sauce*

*Miso Glazed Tuna Supreme  
served on asian noodles with a soy & ginger dressing*

## Also caught in the Net

*A sharing platter consisting of*

*Citrus Tart, White & Dark Chocolate Mousse,  
and Pistachio Ice Cream*

*Fixed price inclusive menu – £30.00 per person*

**All of our food is cooked fresh to order. Chris and his team thank you for your patience**

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

**Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)**

(v) - vegetarian; (g) - gluten free; (gr) - gluten free on request; (ch) - half price child portion available