



## *Large Party Menu*

**This menu is designed for parties of 8/10 or more to pre order.**

### **To Start**

Selection of Tapas – this is an example ; crostini topped with Serrano ham, prawns, pesto and Feta, mixed olives, Spanish omelette, garlic bread, pan fried calamari, sautéed button mushrooms and meatballs in tomato sauce, prawns in a marie rose sauce.

To be served on arrival in the centre of the table for guests to help themselves.

### **Main Courses**

Teriyaki chicken breast served on egg noodles with garlic, pak choi and toasted sesame seeds.

Seafood (cod, salmon, prawns and haddock) in a rich creamy sauce served on tagliatelle.

Baked individual rigatoni pasta with aubergine, tomatoes, mozzarella and basil leaves. (V)

8oz Bridge beef burger topped with Gruyere cheese, bacon and fries.

Local Cornish sautéed scallop salad with sautéed potatoes and topped with crispy bacon.

### **Puddings**

Crème Brulée.

Sticky Toffee Pudding with sticky sauce and clotted cream.

Chocolate Brownie with Vanilla ice cream.

Baked New York Cheesecake with a raspberry coulis.

**£18.95 per person for two courses and £23.95 for three courses**