



## **EMSWORTH SEAFOOD WEEK 19th - 25th October 2009**

### **LUNCH & EARLY EVENING MENU**

#### **STARTERS**

**Mediterranean Fish Soup**  
flavoured with garlic, fresh herbs and Pernod

**Mixed Seafood Salad**  
on baby leaves tossed in a lemon dressing

**Smoked Mackerel & Horseradish Pate**  
with toasted bread

**Garlic Mushroom & Green Bean Crostini**

#### **MAIN COURSES**

**Sesame Salmon & Fresh Vegetable Spring Rolls**  
served with a honey, ginger and soy dressing

**Whole Baby Plaice**  
baked with roasted red peppers, thyme from our garden and olive oil

**Fresh Mussels**  
with a white wine, tomato and saffron sauce

**Haddock & Spinach Fishcakes**  
on a creamed dill sauce

**Char-Grilled Loin of West Sussex Pork**  
on a champ potato cake with a cider sauce

**Wild Mushroom & Artichoke Risotto**

#### **DESSERTS**

**Selection of Ice-Creams or Sorbets**

**Glazed Tangy Lemon Tart**  
with a fresh fruit coulis

**Home Made Chocolate Mousse**  
with a fresh chocolate brownie

**2 COURSES - £10.75**

**3 COURSES - £14.50**