



ALFRESCO DINING SELECTOR

£30.00 per person

It's easy to design your group menu, just following the instructions below:

1. Select **one** of the starter platters, which is suitable for everyone to begin your meal.
2. Select **three** dishes suitable for everyone from the main course section. For example choose one fish dish, one chicken and a lamb dish.
3. Then, to accompany your main meal, select **one** potato dish, **one** rice and **three** salads.
4. Finally, for your dessert just choose **one** which is ideal for all your party from the delicious selection.

Your meal will be accompanied with a variety of freshly baked breads and will end with coffee.

We always make sure there is plenty for everyone, however if you would like to add extra dishes to your £30 selection, a supplement will be charged accordingly.

Over the last few months we have tried and tested many dishes and I have to say, I have my preferences, which I have incorporated into a special menu. If you would like to try this menu it comes highly recommended and the cost is still £30 per person.

Janet Simpson
Proprietor

Janet's Favourite Alfresco Menu

A Platter of Seafood

A Selection of Freshly Baked Breads

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Scallop Salad with Beans & Quail's Eggs

Spicy Beef Koftas with Onion Salad

Sticky Lemongrass & Grilled Fillets of Ginger Chicken

Grilled Lamb Cutlets with Rosemary

Hand-made Pork, Sage & Apple Pie

Thai Beef Salad

Sweet Potatoes with Crispy Streaky Bacon

Griddled Tuna coated with Sesame & Poppy Seeds with a Chilli Dipping

Sauce

Minted New Potatoes

Green Salad

Warm Roast Asparagus with Rosemary & Basil

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Seasonal dessert for example -

Gooseberry Crumble with Ice Cream & Fresh Cream

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Coffee

£30.00 per person

Starters: Choose 1

(Platters content may vary depending on seasonal availability)

- **A Platter of Seafood to include-**
Potted Morecambe Bay Shrimps, Smoked Salmon, Large Prawns,
Cockles & Mussels, Deep-Fried Silversides with Parsley.

- **A Platter of Tapas & Meze –**
Prawn Fritters, Ham & Mushroom Croquettes, Fried Whitebait,
Stuffed Peppers, Calamari Romana.

- **An Assortment of Pates with Mixed Olives –**
Chicken Liver Paté with Grand Marnier, Smoked Trout Paté
Soft Cheese Paté, Mushroom Paté.

- **A Tempura Platter –**
A Mixed Platter of Tempura Vegetables and Seafood
with a Lemon Mayonnaise and a Sweet & Sour Dip.

Main Courses: Choose 3 – ideally, 1 fish; 1 chicken; 1 meat.

Fish Dishes -

- Whole Fresh Scottish Salmon with Sea Asparagus
- Locally caught Fresh Trout
- Fresh Salmon & Crayfish Tails

Poultry Dishes -

- Chilli Chicken & Bacon Salad
- Sticky Lemongrass & Grilled Fillets of Ginger Chicken
- Weber Roasted Whole Chicken with Lemon & Sage

- Duck with a Black Bean Sauce

Meat Dishes -

- Battered out Grilled Sirloin Steak with Garlic

- Sweet & Sour Spareribs
- Spareribs in a Plum Sauce
- Pugh's Suckling Pig with Aromatic Herbs & stuffed with Lancashire Black Pudding.

- Grilled Spring Lamb Cutlets with Fresh Rosemary
- Weber Roaster Leg of Lamb with Aromatic Garden Herbs
- Pugh's Gourmet English Lamb with Rosemary & Garlic

- Mixed Spicy Sausage

Vegetarian Dishes -

- Sweet Potato, Butter Bean & Feta Burger

Accompanying Salads, Potato & Rice Dishes:

Select 3 salads; 1 potato and 1 rice dish.

Potatoes

- Minted New Potatoes
- Grilled Sweet Potatoes

Salads

- Grilled Mediterranean Vegetables
- Roasted Vine Tomatoes
- Herb Chickpea Salad
- Three Bean tomato & Asparagus Salad
- Warm Roast Asparagus Salad with Rosemary & Basil
- A Mixed Green Salad with Herbs
- Courgette, Fennel, Apple & Hazelnut Salad

Rice Dishes

- Pilaff Rice
- Asian Rice Salad

Desserts: Choose 1

- Bread & Butter Pudding with Creamy Custard
- Lemon & Ginger Sponge Pudding with Custard
- Seasonal Fruit: Fresh Strawberries or Raspberries with cream and ice cream
- Fresh Fruit Pie with Cream or Ice Cream
- Traditional Sherry Trifle

EXAMPLE AL FRESCO MENU

To Start With:

A Mixed Platter of Tempura Vegetables and Seafood
with a Lemon Mayonnaise and a Sweet & Sour Dip.

A selection of freshly baked breads from our bakery

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For Your Main Course:

Whole Fresh Scottish Salmon with Sea Asparagus

Sticky Lemongrass & Grilled Fillets of Ginger Chicken

Battered out Grilled Sirloin Steak with Garlic

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Accompanying Dishes:

Grilled Sweet Potatoes

Courgette, Fennel, Apple & Hazelnut Salad

Warm Roast Asparagus Salad with Rosemary & Basil

Herb Chickpea Salad

Pilaff Rice

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Dessert:

Bread & Butter Pudding with Creamy Custard

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Coffee