

THE THREE FISHES  
**Oyster  
& Lobster**  
FESTIVAL

With



Champagne & Oysters on arrival

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**5 Courses**

Organic sourdough bread, whey butter

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Seafood chowder

Tempura lobster and fennel, lobster salad, Jalapeno sauce

Smoked organic garden tomatoes, tomato water, goats curd, basil

Vitello tonnato, carpaccio of veal with a tuna fish sauce, caper berries.

Organic Courgette and garden shallot soup, toasted aubergines, parsley pesto

Aged Hereford Beef (56 days) Yorkshire pudding, roasting juices, beef fat potatoes, seasonal garden vegetables

Loin of Pork, crispy crackling, pickled damsons, smoked puree potatoes seasonal garden vegetables

Wild Brill Fillet, carrot puree, smoked onion sauce, parsley, buttered potatoes seasonal garden vegetables

Grilled Wild Sea bass, dill butter, tempura spring onion, hollandaise sauce, buttered potatoes, seasonal garden vegetables

Winberry Pie, lemon curd, Cinnamon Ice cream

Roast white peaches, champagne and redcurrants.

Wild blackberry soufflé, lemon meringue ice cream

Selection of cheeses from Courtyard Dairy, chutney and breads.

Eccles cakes

