

CAFE MARLAYNE - ANTIGUA STREET

CHRISTMAS DINNER MENU - 3 COURSES - £ 25.00

STARTERS

Pea and ham soup

Crab cakes served with a spicy salsa of red peppers,
mango, red onions and coriander

Cured salmon with zubrowka vodka and apple juice,
served with pink peppercorn and horseradish
crème fraiche and rye bread

Terrine of rabbit with cornichons
and tarragon mayonnaise

Toasted goats cheese served with warm beetroot,
onions hazelnut and endive salad (V)

MAIN COURSES

Scottish 8oz sirloin steak with creamed Stilton sauce

Duck breast with fig confit and red wine

Whole sea bass baked with roast red peppers, olives,
capers, basil, lemon and extra virgin olive oil

Guinea fowl supreme with mushrooms, chestnuts,
bacon and thyme

Vegetable moussaka (v)

SWEETS

Chocolate and Grand Marnier torte with candied oranges

Baked vanilla and macerated sultanas cheesecake

Lemon posset with shortbread

Sticky toffee pudding

CHEESE from Iain Mellis Cheesemonger - £ 3.00 extra

DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF SIX [6] OR MORE

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