



*Smugglers Restaurant*  
*Friday 1<sup>st</sup> & Saturday 2<sup>nd</sup> February 2019*  
*Rod Stewart Tribute Night*



*Starters*

*Chicken Liver Pate*

*Chef's smooth pate served with Melba toast & homemade chutney*

*Crayfish, Prawn & Egg Tower*

*Prawns & crayfish in a Marie Rose sauce layered with slices of hardboiled egg*

*Warm Brie & Bacon Salad*

*Cubes of brie, lardons of bacon & croutons tossed with mixed leaves & drizzled with a balsamic glaze*

*Creamy Mushroom & Leek Soup (V)*

*Homemade soup garnished with chiffonade of leek*



*Main Courses*

*Lamb Shank*

*Slow roasted shank of lamb in Chef's herb & red wine gravy*

*Oriental Duck*

*Slow roasted duck drizzled with a Hoi Sin reduction*

*Pork Calvados*

*Mignons of pork fillet sauté in a creamy apple & Calvados sauce*

*Seabass & Scampi*

*Fillets of Seabass served with scampi and drizzled with a garlic & herb butter*

*Halloumi Stroganoff (V)*

*Pieces of halloumi in a brandy, sour cream & paprika sauce*



*Sweets*

*Raspberry & Amaretto Mousse*

*Chocolate Hazelnut Meringue Roulade*

*Baked Vanilla & Salted Caramel Cheesecake*

*Apple & Blackberry Cinnamon Oat Crumble & Custard*



*Coffee and Mints*

*Arrive at 7:00pm to eat at 7:45pm*

*£47.95 per person*