

STARTERS

A Big Pot of Creamy Garlic Mussels Cooked with Scrumpy
Cider & Pancetta

West Coast King Scallops Seared with White Truffle Butter &
served with Sweetcorn Puree & Broad Beans

Lobster & King Crab Ravioli with Armagnac Bisque

North Sea Langoustines Char grilled with Pernod

MAIN COURSES

La Stella Posh Scampi: Breadcrumbs Monkfish served with
Handcut Chips & our Homemade Tangy Sweet Chilli Sauce

Pan-Fried Wild Sea-bass fillets with Roast Garlic Gratin
Potatoes, White Asparagus & a Crayfish Cream Sauce

Seared Sushi Grade Pink Tuna (served rare) with Basmati
Wild Rice, King Prawn Tempura & Thai Green Curry Sauce

Oven Baked Halibut Steak Topped with Smoked Salmon
Mousse, Cep & Sweetcorn Risotto, Champagne Cream
Reduction

Indo Bream 2009:

Pan-Fried Bream, Indonesian Noodles (2 ways),
Black Bean & Beetroot Sauce, Shrimp & Tempura

Pan-Fried Red Mullet with Ratte Potato, Wild Garlic & Mini
Caper Lyonnaise, Squash Puree, & Tarragon Sabayon

North-Sea Cod with Parmesan Crust, Ola Oil Poached Cod
Cheek, Chorizo Sausage, & a Pancetta Cream Sauce

Poached Smoked Haddock with Grain Mustard Sauce,
Poached Duck Egg, Mull Cheddar & Parsley Sauce

Fillets of Bream with Crushed Purple Potatoes, Confit
Cherry Tomato Bouillabaisse, & Baby Courgette Fritters