



## **3 course dinner menu @ £27.50 per head**

*Choose 3 starters, 3 mains & 3 Desserts*

### **STARTERS**

*Sweet potato and apple soup with sweet potato crisps*

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*Smoked ham hock and caper terrine served with apple and ale chutney, crisp toasts and petit salad*

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*Smoked Haddock and Prawn chowder, with root vegetables and fish cream*

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*Roasted Mediterranean vegetable tart topped with garlic marinated feta served with petit salad and rocket pesto*

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*Maple syrup pop-corn coated prawns served with a lemon gel, salad and butter scotch dipping sauce*

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*12-hour Confit duck leg, spring onion, bean sprout, bell pepper and hoisin pastilla served with a Asian slaw and salad*

**Allergen information available on request**

***The Marina Bar, Sutton Harbour, Plymouth PL4 0DN***

***Tel: 07796 955147***



## MAINS

*Butter roasted chicken supreme, potato and garlic rosti, baby spinach, Honey roasted carrots with a creamy wild mushroom and brandy cream*

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*Pumpkin Tortellini served with a garlic and thyme roasted mushroom, baby spinach and a creamy blue cheese sauce*

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*Pan roasted garam masala coated cod with cauliflower puree a warm sugar snap, bell pepper and chilli salad, sautéed new potatoes, finished with salsa Verde*

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*Surf and Turf Sliders, in the green brioche a 4oz steak mince burger with smoked crisp bacon and melting apple wood cheddar, in the blue brioche bun a crisp beer battered fillet of haddock topped with pea puree and tartar sauce, served with sea salted skinny fries and salad*

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*Crisp Beer battered locally sourced haddock with rustic skin on chunky chips, homemade mushy peas and tartar sauce*

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*Sweet potato risotto with sweet potato puree and honey roasted sweet potato finished with parmesan shavings, sweet potato crisps and roquette*

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*12 hour confit pork belly served with fondant potato, apple and vanilla puree, buttered savoy cabbage, sautee pear and pak choi finished with a rich cider and grain mustard jus*

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### DESSERTS

*Dark chocolate and black cherry tart served with Cornish clotted cream and a cherry and vanilla compote*

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*Strawberry panna cotta with a strawberry, mint and Pimms salsa and a short bread biscuit*

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*Sticky toffee pudding with a green kalua toffee sauce and vanilla ice cream,*

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*Trio of Devon and Cornish Cheeses served with apple and ale chutney, apple, grapes, celery and cheese biscuits (£2.50 supplement)*

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*Fandoballs White chocolate sphere inside a lemon and lime panna cotta and a lemon drizzle sponge with chocolate soil and popping candy grass*

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*Blood orange crème Brule served with orange sorbet and shortbread biscuit*

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