

Seasonal sample menus for The Seafood Restaurant at Tregulland

**Spring**

Crab Salad with Asparagus and Samphire

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Lobster Bisque

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Seared Scallops with Serrano Ham and  
Sherry Vinegar Dressing

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Monkfish with New Season Garlic

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Rack of Lamb with Peas, Flageolet Beans and Olive Oil

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Panna Cotta with Poached Rhubarb

**Summer**

Lobster and Foie Gras Salad

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Crab and Ginger Broth

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Langoustines with Pernod

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Turbot with Hollandaise Sauce

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Beef with Béarnaise Sauce, Cheese Maker Salad and  
Sautée Potatoes

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Lemon Tart

**Autumn**

Oyster Charantaise

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Foie Gras and Artichoke Soup

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Red Mullet with Girolles

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½ Grilled Lobster with Fine Herbs

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Venison with Red Wine, Morello Cherries and Spätzle

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Apple and Blackberry Cobbler

**Winter**

Lobster Salad with Chives

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Fish Soup

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Scallops with Coriander Butter

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Braised Fillet of Brill with winter truffle

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Lightly Smoked Sirloin with Chive and Black Peppercorn  
Butter and Pommes Coq D'or

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Tart Tatin with Quince Purée

Please note that final prices depend on party size, final menu requirements and location.  
Please let us know if you have a particular request or any dietary requirements or allergies.