

Seasonal sample menus for The Seafood Restaurant at Tregulland

Spring

Crab Salad with Asparagus and Samphire

~

Lobster Bisque

~

Seared Scallops with Serrano Ham and
Sherry Vinegar Dressing

~

Monkfish with New Season Garlic

~

Rack of Lamb with Peas, Flageolet Beans and Olive Oil

~

Panna Cotta with Poached Rhubarb

Summer

Lobster and Foie Gras Salad

~

Crab and Ginger Broth

~

Langoustines with Pernod

~

Turbot with Hollandaise Sauce

~

Beef with Béarnaise Sauce, Cheese Maker Salad and
Sautée Potatoes

~

Lemon Tart

Autumn

Oyster Charantaise

~

Foie Gras and Artichoke Soup

~

Red Mullet with Girolles

~

½ Grilled Lobster with Fine Herbs

~

Venison with Red Wine, Morello Cherries and Spätzle

~

Apple and Blackberry Cobbler

Winter

Lobster Salad with Chives

~

Fish Soup

~

Scallops with Coriander Butter

~

Braised Fillet of Brill with winter truffle

~

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

~

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.