

Regatta Dinner

Friday 20th July 2018

Drinks reception from 19:30 ~ dinner from 20:00

Smart casual / club tie / yachting apparel

Starter

Duck Confit with Puy Lentil Salad

Roasted Butternut Squash & Pepper Soup

Mackerel & Horseradish Mousse

Mains

Moroccan Lamb Rump with Spiced Cous Cous

Davidstow Cheddar & Leek Tart

Baked Plaice Fillets in a Chervil Butter Sauce

Served with Seasonal Vegetables

Desserts

Chocolate Orange Fondant

Glazed Strawberry Tart & Crème Fraiche

Cheese Selection (£1.50 supplement)

Coffee and mints

Cost £30 per person – booking in advance

Payment due at the time of booking

Tables of 10 or we can seat you with fellow diners

If numbers exceed 90 you may be offered a table on the veranda