

The Poole Yacht Club

BANQUET MENU 2

2 COURSES £24.50 3 COURSES £29.50 COFFEE FOR AN EXTRA £1.65 Price Includes Bread Roll, Butter, Seasonal Vegetables, Potatoes and Service.

STARTERS

- : Roasted Red Pepper Soup with Garlic Croutons.
- : Duck Liver Parfait, Toasted Brioche & Confit Orange Jam.
- ∴ Poached Salmon, Caper and Shallot Salad, Tendril Pea Shoots and Lemon Mayonnaise.

<u>MAIN COURSES</u>

- : Braised Shoulder of Lamb, Summer Squash Puree and Parmesan Crisp.
- : Oven-Baked Loin of Cod, Pea and Broad Bean Fricassee, Lemon Beurre Blanc.
- ∴ Welsh Rarebit Topped Portabello mushroom, Parmantier Potatoes, Soft Poached Egg.

DESSERT

- : Tropical Fruit Crumble.
- : Strawberry Eton Mess with Strawberry Coulis.
 - : Espresso Chocolate Pot with Clotted Cream.

Any queries please do not hesitate to contact catering@pooleyc.co.uk