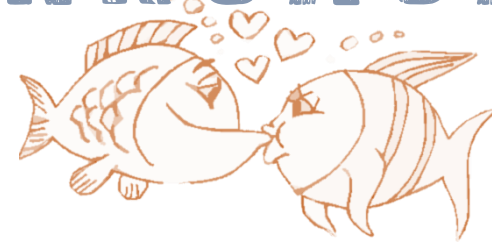


TANROAGAN



Welcome aperitif – Prosecco Cocktail

Starter to Share

A sharing platter of starters:

Duck & Orange Rillettes with toasted sourdough

Asparagus wrapped in pancetta

Smoked salmon scotch egg

Portobello mushroom with a Manx rarebit crust

Deep fried mussels in a white wine sauce with spinach, tomato & hint of chilli

Main

Thai style fillet of Hake, oven baked with a coconut, turmeric, chilli & ginger sauce, served with rice noodles, finished with coriander & bean sprouts

Half Manx Lobster & hot garlic butter, steamed greens

Served with a choice of hand cut chips or potatoes

8oz Sirloin Steak with garlic king prawns, sauté spinach & hand cut chips

Butternut & Chilli Tortellini in a creamy white wine and parmesan sauce with rocket & a balsamic glaze (v)

Dessert

Turkish delight chocolate fondue – *to share*

with fresh fruit, marshmallows & shortbread for dipping

or

Cheeseboard

Served with biscuits, fruit & chutney

Hot chocolate & salted caramel fondant, served with homemade vanilla ice cream & popcorn brittle

Baked vanilla cheesecake with raspberry compote & lavender shortbread

Limoncello tiramisu

£45 per person. 3 course menu including welcome aperitif
£10 deposit (non-refundable) per person to confirm all bookings.

(v) – suitable for vegetarian diets