

the BUCKET & SPADE

CAFÉ · KITCHEN · BAR

SALCOMBE GIN EVENING

Gin Cocktail on Arrival

STARTER

Smoked Salmon Terrine, Melba Toast

Belly Pork, Black Pudding & Ginger Swipe

Med Veg Antipasti (V, Veg)

MAIN

Spring Rack of Lamb, Fondant Sweet Potato, Redcurrant Reduction

Red Wine Poached Halibut, Crispy Streaky Bacon on a Bed of Wild Mushrooms & Spinach

Beef Wellington, Dauphinoise Potatoes, Red Wine Jus

Baked Butternut Squash Stuffed with Chef's Lentils, New Potatoes & Spring Greens (V, Veg)

DESSERT

Gin & Tonic Cheesecake, Lemon Sorbet (V, Veg)

Cointreau & Dark Chocolate Mousse

Cheese & Biscuits (+ £2 Supplement)

2 Perfect Serve Gin & Tonics After Dinner

£45 Ticketed Event

(V) Vegetarian | (Veg) Vegan option | (GFO) Gluten free option
Please speak to a member of staff if you have any dietary requirements.