

St Julians Club

Menu Open Evening 26 June 2009

*Deep-fried stuffed courgette flowers with ricotta cheese & basil
with balsamic reduction £6.25*

*Pork, apricot & pistachio terrine with sweet tomato chutney
and crusty homemade bread £5.50*

Pan-seared scallops with white wine, butter, lemon juice & fresh garden herbs £7.50

*Pepper crusted seared duck breast with cherry and elderflower jus, crisp green beans
and roasted baby potatoes £12.95*

*Home-grown marrow, garden herb & pecorino risotto with rocket,
watercress & bulls blood salad £9.25*

*Char-grilled aged 10oz rib eye steak with grilled Portobello mushroom,
roasted tomato, hand cut chips & béarnaise sauce £14.95*

Iced seafood platter - £40.00 for two

*Sliced home cherry & alder smoked fish to include salmon, trout & mackerel,
home ash smoked crevettes, green lip mussels, dressed crab, native oysters with crusty
homemade bread, buttered baby potatoes & green salad*

Hot seafood platter - £40.00 for two

*Grilled garlic & herb langoustines, sautéed scallops meuniere, grilled green lip mussels
with herb brioche crumbs, stuffed baby squid, grilled salmon & monkfish skewers with
hollandaise sauce with crusty homemade bread, buttered baby potatoes green salad*

Assiette of mini desserts £6.50

*Pimms jelly with strawberries & mint, chocolate marquise with espresso tuile &
vanilla lime bavarois*

*Complement you meal with a glass of our chilled sparkling champagne or
with a bottled of chilled Sancerre La Merisiere 2007 or*

*Pouilly Fumé 2007 Domaine Sarget
see our wine list for details & prices*