

THE
SALCOMBE
KITCHEN



M E N U S

from £50.00 per head

Min 8 people

S P A I N

STARTER

TAPAS

Garlic prawns, albondigas, Spanish Tortilla, Jamon, Manchego, Olives
Romesco Dip, crusty bread

MAIN

PAELLA

Chicken, Chorizo and Squid

or

Chicken & Chorizo

or

Seafood

M

O

STARTER

Pastilla
Spiced chicken, apricot
and almond wrapped in crispy filo pastry

R

or

Kefta
Herby and aromatic minced beef kebab

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or

Feta & red pepper Kalinte (GF & VEG)

C

All served with Shlada
(Traditional Moroccan Salad)

Main

C

Moroccan Chicken Tagine with preserved lemons and olives

or

Moroccan Vegetable Tagine with Almonds & Apricots

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Served with
Lemon, Mint, Coriander & Pomegranate Couscous

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STARTER

(all seafood from A Fishy Business
in Salcombe)

Scallops with chorizo, pea puree &
pea shoots

Or

Salcombe Crab, fennel and
griddled courgette salad with
tarragon mayonnaise

MAIN

Whole lobster simply boiled then
split & grilled with garlic & herb
butter

Buttery Jersey Royal new potatoes

Tenderstem broccoli, green beans
& broad beans dressed with lemon
& olive oil

G R E E C E

STARTER

Greek Meze Platter

Hummus, melitzanosalata, tzatziki
greek olives, marinated feta, crudite,
Stuffed vine leaves, spanakopita
Homemade Flatbread

MAIN

Pork Slouvaki
Lemon & oregano marinated pork
kebab

or

Chicken Gyros
Chicken kebab marinated in yoghurt,
lemon, garlic and oregano

or

Vegetable & halloumi kebab

All served with

Tatziki
Spanakorizo
Rice, spinach, onion, dill, lemon
Greek Salad
Tomato, cucumber, feta, kalimata
olives, red onion

or

Mousakka
Layers of spiced lamb mince, potato
and aubergine topped with
Served with Greek salad and crusty
bread

or

Kleftiko
Slow roasted leg of lamb (or shank)
with potatoes garlic, sweet onions,
peppers and tomatoes..

Served with Greek Salad

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STARTER

Grilled peach, burrata, serrano ham
salad

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Sharing rosemary & olive focaccia
bread

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MAIN

Osso Bucco (using veal or lamb
shoulder your choice)

L

OR

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Gremolata crusted cod with roasted
vine tomatoes

Served with

Farro, roasted Mediterranean
vegetables, Italian herbs, garlic and
lemon dressing

Tenderstem broccoli, roasted butter
beans, capers, sultanas, sherry vinegar
dressing

S

Assiette Valaisanne

A selection of dry cured meats

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Traditional 'Moitie Moite' Swiss
Fondue

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The tradiional Swiss fondue mixture
of half Gruyere and half Vacherin

S

Fribourg cheese from the Laiterie de
Verbier, Switzerland

S

Served with

Bread, Potatoes, Pickles and a

E

Mixed green salad

S O M E H I N G S W E E T

Chocolate mocha torte, brandy cream

Lemon posset, blueberries, pistachio cannoli

Coconut panna cotta with caramelised pineapple (GF, V, DF)

Lemon polenta cake, Greek yoghurt, summer berries (GF)

Amaretti semifreddo with almond biscotti crumble

Eton mess

'Salcombe Gin' & tonic cheesecake

Tiramisu

Sticky toffee pudding

Sicilian Ricotta Cake

Rhubarb & ginger cheesecake

Apricot & saffron upside down pudding, creme fraiche

Pear & frangipane tart