




Boat Dinner

SUNDAY 24TH JULY



NIBBLES

Salcombe Crab, mango & chilli chicory cups

Swedish Skagen, sourdough toasts

MAIN

Chicken souvlaki with tatziki (cold)

King prawns, garlic, sun blushed tomatoes, basil

Black sesame crusted seared tuna with honey, soy and ginger dressing

Tomato, mozzarella, basil salad

Green beans, asparagus, capers, parmesan, lemon basil olive, oil vinaigrette

Red rice, grated carrot and courgette, toasted hazelnuts, apple cider vinegar honey dressing, herbs

Homemade Rosemary & Garlic Foccacia loaf

DESSERT

British strawberries, clotted cream

Homemade shortbread

