



A Night Of Elvis on the Quay Thursday 28th March at 7pm

Starters

All Shook Up Portland Capesante Parmentier

Creamy Scallops with spicy mashed potatoes and a sprinkling of parmesan, baked in the oven.

Can't Help Falling in Love Zuppa

Homemade leek and potato soup with a touch of cream

Love Me Tender Carpaccio di Manzo

Thinly sliced raw beef served with a marinade of lemon, olive oil and onion served on a bed of rocket salad

Surrender my Salmon Gravadlax

Homemade salmon gravadlax served with crostini, dill and mustard sauce

Mains

If I Can Dream Pollo alla Elvis

Pan fried chicken breast cooked with English mustard and rosemary

The Wonder of You Stroganoff

Strips of prime fillet steak cooked in Italian brandy cream and mushroom sauce served with rice

Are You Lonesome Tonight Branzino al Forno

Pan fried fillet of Seabass served with fruit of the forest rice and spinach

The Wonder of You Linguine Frutti di Mare

Chef's special tomato sauce with fresh local sea food cooked in white wine and served in a parcel

Dessert

Mount Vesuvio Profiteroles

A fiery volcano of profiteroles

