



THE BAILIFFGATE BISTRO

SEAFOOD NIGHT

£55 PER PERSON

Homemade Bread & Olives

With Olive Oil and Balsamic



STARTERS

Torched Peppered Mackerel

With Herb and Beetroot Cous Cous

Pan Fried Scallops

With A Fennel Pureé, Smoked Pancetta, Pickled Apple



MAINS

Pan Fried Sea Bass

With A Fenugreek Potatoes, Saffron Mussel Broth

Chalk Stream Trout

With Potted Shrimp, Samphire, Roasted Cucumber And Lemon Cream



DESSERTS

Apple & Cinnamon Crème Caramel Cakes

Blueberry Millefeuilles



Sharing Selection of Cheeses

With Biscuits

Call 01665 510465 or email hello@cookiejaralnwick.com