



VALENTINES DINNER

TANROAGAN SEAFOOD RESTAURANT
Wednesday 14th February

starters

Trio of Niarbyl crab – crab toastie, crab beignet & crab & fennel salad

B B Que Sweet Soy Belly Pork with chargrilled pineapple & kaffir lime salad

Or to share

Baked camembert with garlic & thyme spelt flour dough balls

main

Roast Hake

Indian spiced risotto with chorizo & cherry tomatoes

Tanroagan Seafood Gratin

scallops, lobster, queenies, smoked haddock, cod, salmon in a rich white wine sauce topped with breadcrumbs & Manx cheddar & baked

Steak Diane

Sirloin steak, dauphinoise potatoes, vine tomato & rocket salad

Or to share

Rack of Lamb

Salt baked celeriac puree, fondant potatoes, sautéed courgette & spinach, lamb & mint jus

desserts

Warm Goats Cheese

marinated in olive oil with garlic, sun kissed tomatoes, rosemary & thyme, toasted ciabatta

Ice Cream Sundae

banana, butterscotch sponge, cinder, butterscotch sauce, vanilla ice cream & whipped cream

Or to share

Chocolate Surprise

A chocolate dome covering a platter of desserts
Chocolate fondant tart, chocolate hazelnut mousse, homemade vanilla ice cream, chocolate truffles

coffee

Homemade Shortbread

3 Course menu with homemade bread, coffee & shortbread
£42.50 per person . Call 612355 to book . £10pp deposit to confirm