



SEAFOOD DINNER MENU

“An evening of the finest seafood, beef fillet & glorious local raspberries”

SATURDAY 14TH JULY
ARRIVAL 7.00PM – DINNER 7.30PM

ON ARRIVAL

Raspberry fizz cocktail & Bradley nibbles

STARTER

A seafood platter of prawns, lobster, smoked salmon, mini fishcakes & smoked mackerel – *served with salad, lemon & mayonnaise*

MAIN

Roast dry aged fillet of beef – *with red wine sauce, summer vegetables & duck fat roasties*

DESSERT

French style raspberry tart – *with vanilla pastry cream*

Coffee & petits fours £3.50

————— **£37.50 PER PERSON** —————

For more information or to book a table, speak to a member of staff, call the Glasshouse Café directly on 01661 852 176 ext. 206 or email bookings@bradley-gardens.co.uk