

# The Ash Tree Inn

THURSDAY 4<sup>TH</sup> APRIL

## GALA FISH NIGHT

### STARTERS

SALMON BROTH, BEETROOT, OYSTER, SALMON, QUAIL EGG, CHARD AND CRISPY  
SHALLOTS

WHITE CRAB MEAT AND SMOKED MACKEREL TARTARE, PEA SHOOTS, BROAD BEANS,  
LEMON MAYONNAISE

PAN FRIED SLIPSOLE, BROWN SHRIMP BUTTER, SAMPHIRE

PAN FRIED LANGOUSTINES, PRAWN RAVIOLI, BISQUE SAUCE

### MAIN COURSES

JUMBO TIGER PRAWNS, SWEETBREADS, BUTTERMILK MASH, BOK CHOY, PRAWN  
EMULSION, PARSLEY OIL

½ NATIVE LOBSTER, MALAYSIAN STYLE, MEDLEY OF ASIAN VEGETABLES, UDON NOODLES

PRIME TURBOT FILLET, SAFFRON AND PRAWN RISOTTO, PRAWN STOCK, CHANTERELLES

BUTTER POACHED LOCAL SOLE, CHICORY, POACHED OYSTER, FENNEL AND PERNOD  
BUTTER SAUCE, TENDERSTEM BROCCOLI

### DESSERTS

CARDAMOM PANNA COTTA, POACHED RHUBARB, RHUBARB GRANITA

RICE PUDDING, TOFFEE SAUCE, OAT CRUMBLE

RUM AND RAISIN BREAD AND BUTTER PUDDING, CRÈME ANGLAISE

LIME BAVAROIS, LEMON COMPOTE, LEMON SORBET

£30 PER HEAD