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Zephyr

## YACHTFEST SUNDAY LUNCH MENU

SERVED FROM 12 - 3PM

### STARTERS

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#### SOUP OF THE DAY

#### CRISPY FISH SLIDER

MINI CRISPY PLAICE BRIOCHE SLIDER, CARAMELISED ONIONS, LETTUCE, SPICY JAPANESE MAYO, SEAWEED & CUCUMBER SALAD

#### CLASSIC PRAWN COCKTAIL (GF)

GRILLED TIGER & BABY PRAWNS IN MARIE ROSE WITH GEM

#### CHICKEN SATAY

GRILLED CHICKEN SKEWERS WITH SPICY PEANUT & COCONUT DIP

#### CHICKEN AND PARMESAN CROQUETTES

CRISPY CROQUETTES SERVED WITH LIME AIOLI

### MAINS

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#### TRUFFLE GNOCCHI

TRUFFLE GNOCCHI WITH SPINACH, MIXED MUSHROOMS, CHERRY TOMATOES & BUTTER

#### CRISPY PLAICE FILLET

CRISPY PLAICE FILLET, CRUSHED POTATOES, SPINACH AND BLACK LENTILS WITH CARDAMOM & GARAM MASALA

#### PRAWN LINGUINI

TIGER PRAWNS AND LINGUINI WITH CHILLI, LEMON GARLIC BUTTER

#### ROAST RIB OF BEEF

SUNDAY ROAST WITH ALL THE TRIMMINGS (GF AVAILABLE WITHOUT YORKSHIRE PUDDING)

#### SRI LANKAN BEEF CURRY

SRI LANKAN BEEF CURRY WITH COCONUT & POTATO, SERVED WITH PAPADOM & STEAMED RICE

### DESSERTS

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#### STICKY TOFFEE PUDDING

SALTED BUTTERSCOTCH & VANILLA ICE CREAM

#### VANILLA CREAM CHEESE

ALMOND CRUMB, CHOCOLATE SOIL AND BERRY COMPOTE

#### BRÛLÉE OF THE DAY

#### SELECTION OF ICES

A CHOICE OF ICE-CREAMS AND SORBETS

#### CHEESE BOARD (£5 SUPPLEMENT)

SELECTION OF LOCAL, BRITISH AND CONTINENTAL CHEESES SERVED WITH CHUTNEY, GRAPES AND QUINCE JELLY, WARM BREAD AND CRACKERS

£25 PER PERSON

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.