

COOKES

Soups & Breads

Selection of Cookes Artisan Breads and Dip

Soup of the Day

French Onion Soup

With Sourdough Bread and Melted Gruyere Cheese

Salads & Appetizers

Cookes Caesar Salad

Romaine Lettuce, Caesar Style Dressing, Croutons & Parmesan Cheese
-With Corn Fed Chicken

Warm Goats Cheese

With Seedless Grapes, Black Figs, Wild Honey & Thyme

Antipasti Plate

Parma Ham, Figs, Grilled Asparagus, Buffalo Mozzarella, Grilled Mediterranean Vegetables & Shaved Parmesan Cheese

Duck Foie Gras Ravioli

With Fine Herbs, Aged Parmesan Cheese & Truffle Butter

Cookes Carpaccio

Marinated Tenderloin of Beef, Arugula, Parmesan Shavings, Dijon Mustard Sauce & Toasted Ciabatta

Seafood Appetizers

Smokies a la Cookes Café

Scallops, naturally Smoked Haddock and Prawns in a Creamy Sauce Au Gratin

Steamed Mussels & Clams

With Serrano Ham, Baby Leeks, Garlic, Butter & Herbs

Fried Calamari

In a Spicy Tomato & Chilli Sauce with Roast Garlic

7 Native Oysters

Half Shell with a Mignonette Sauce

Crab Cakes

With Italian Parsley Salad, Parmesan Cheese & Vine Cherry Tomatoes

Pasta Selection

Angel Hair Arrabiata

In A Spicy Tomato Sauce with Kalamata Olives

Tortelloni Au Gratin

In a Gorgonzola Cream with Melted Sbrinz Cheese

Linguine Vongole

Palourde Clams, White Wine, Garlic, Chilli & Tomato sauce

Fish

Zarzuela

Spanish Seafood Stew with Mussels, Clams, Prawns, Hake, Scallops, Garlic, Tomato, Saffron & Herbs served with Crusty Bread

Grills, Meats and Game

Free Range Breast of Chicken Gremolata

Oven Roasted with Garlic, Lemon, Herbs & Grilled Mediterranean Vegetables

Duck Confit

With Puy Lentils, Duck Confit Juice and Fried Celeriac

Dry Aged Sirloin or Fillet of Beef

With Aged Balsamic Sauce, Fondant Potato & Horseradish Cream

Wild Irish Venison

With Banyuls Sauce, Bitter Chocolate and Roast Chestnuts

Roast Partridge

With a Celeriac Purée, Lemon Thyme Butter Sauce and Fondant Potato

Desserts

Poached Organic Rhubarb

Bourbon Vanilla Cream & Roasted Macadamia nuts

Honey Chocolate Cake

With Toasted Marzipan & Fresh Raspberries

Selection of Summer Berries

Au Gratin with Champagne & Cointreau Sabayon

