



# Seafood Fine Dining Evening

## **Amuse Bouche**

Selsey Crab Consommé served with potted Crab and Sourdough Bread

## **Starter**

Curried Parmesan Coated Scallops served with Fried Quails Eggs,  
Kaffir Lime Leaf Curry Volute, and Micro Salad

## **Main**

Local fillet of beef Patty stuffed with light Thai Prawn mousse, topped  
with a rich Lobster Thermidor, Sea salted crisps and lively wasabi sauce

## **Refresher**

Fruit salad sorbet  
served with sugar coated strawberry lace and Crispy mint

## **Pudding**

Rhubarb Compote with Kirsch Sabayon, with a Vanilla sable cake,  
accompanied with strawberry cordial and a Szechuan Pepper Tuile

5 Course for £50 or £60 including wine

The Tally Ho! High Street Broughton SO20 8AA 01794 301 280  
[TheTallyHoBroughton.co.uk](http://TheTallyHoBroughton.co.uk)