



**THE RNLI
FISH SUPPER**

at WHITEHOUSES

RNLI FISH SUPPER

Starters

Smoked Mackerel Pate, <i>Granary Toast, House Pickles</i>	6.50
Posh Prawn Cocktail, <i>Marie Rose Sauce, topped with a large Crevette</i>	8.50
Moules Marinière, <i>Fresh Scottish Mussels in a White Wine Cream Garlic Sauce</i>	8.50
Shellfish Bisque, <i>Brandy Cream</i>	6.50
Grilled Isle of Man Queenie Scallops <i>with a Wholegrain Mustard & Cheddar Crust</i>	10.50
Salt & Pepper Squid, <i>Aioli</i>	8.50

Main Courses

Fish & Chips – <i>Fillet of Fresh Grimsby Haddock, Hand Cut Chips, Homemade Mushy Peas, Tartare Sauce, Homemade Curry Sauce</i>	12.50
Fresh Whole Dover Sole, <i>Grilled & served with Lemon & Caper Butter</i>	19.50
Oven Roast Cod Loin <i>on Mussel & Chorizo Risotto</i>	18.50
Monkfish, King Prawn & Butternut Squash Masala, <i>Pilaf Rice, Mango Chutney, Poppadoms</i>	18.50
Natural Smoked Haddock, <i>Colcannon, Wholegrain Mustard Sauce, Poached Hen Egg</i>	16.50
Plaice Fillet <i>stuffed with a Smoked Salmon Mousse, Shellfish Sauce</i>	15.00

The Ultimate Seaside Fizz & Chip Platter for 2 to Share

Large Timothy Taylors Beer Battered Haddock, Halibut Fishcakes, Breaded Whole Tail Scampi, Hand Cut Chips, Homemade Mushy Peas, Tartare Sauce, Homemade Curry Sauce & a Glass of Prosecco Each

36.00