



Seafood menu

Starter

Tiger prawns and cray fish

Tomato concasse, avocado mayonnaise, sour dough, baby gem, brandy snap

to be enjoyed with...

Forge Mill Chenin Blanc (South Africa)

Originally from the Loire valley this lush ripe grape has found a new home in South Africa, its tropical fruit flavours are a natural match with avocado and tomato. The freshness of this young wine will lend itself to all seafood and it's crisp finish is great with prawns.

Main

Pan fried sea bass

Fondants, smoked bacon & celeriac purée, red chicory, mussels, cider & dill cream sauce

to be enjoyed with...

Albarino Terra de Asorei (Spain)

A firm favourite of all seafood restaurants, its silky fresh flavours and elegant rich notes are great with all fish dishes. From the North West of Spain this smooth creamy wine is perfect with our sea bass.

Dessert

Lemon mousse

Dehydrated dill sponge, dill syrup

to be enjoyed with...

Motivo Prosecco Rosé (Italy)

This delightful sparkling wine is a treat at any time but its sweet citrus and red berry flavours are perfect partners to our lemon mousse dessert.

Please note:

We require a deposit of £10 per person at time of booking. Please note that all deposits are non-refundable and non-transferable. Price includes one glass of wine per person per course, additional glasses can be purchased separately.

Friday 3rd May 2019

£40.00 per person

Canapes, three courses and wine all inclusive

Arrival for 7.30pm

Canapes and White Lady cocktails served in our pre-dinner drinks area.

Tanqueray cured salmon tartare on a blini
Mackerel mousse, balsamic pearls, crostini
Caper, shallot & gherkin croquette

Seated at 8.15pm

In our private function room

Please book early as places are limited!

Call Alethea or Sian on **01829 782277** between 9.30am and 5.30pm Monday to Friday or email **info@cobcheshire.com** to check availability

@CockOBarton @CockOBarton @CockOBarton

Phone: 01829 782 277 email: info@cobcheshire.com website: cobcheshire.com