

THE  
**°NORTH  
COAST  
CHEF**

**EXAMPLE TAPAS / SHARING DISHES**

Seared Denver steak slices, fresh basil pesto dressing, parmesan crumb

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Crispy panko breaded crab cakes, pea + lemon dip

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Topped harissa potato wedges, roasted peppers + onions,  
grilled Davidstow cheddar, spring onions + parsley

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Herby Mediterranean roasted potato pots, lemon + oregano

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Cajun grilled boneless chicken thigh fillets, chorizo + red pepper sauce

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Seared duck breast, bitter orange purée, watercress, black onion seeds

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Broccolini + green beans in lemon + garlic tossed through herby pearl cous cous

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Crispy fried maple glazed halloumi chunks, roasted black sesame seeds

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Mediterranean salad bowls, cucumbers, peppers, olives, preserved lemon,  
crumbled barrel aged feta cheese

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Chilli marinated prawn paella bowls, chorizo crisps, crispy onions

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Scorched sourdough bread, lemon + thyme marinated black + green olives,  
balsamic reduction + Greek olive oil

**EXAMPLE TAPAS / SHARING DESSERTS**

Toasted pecan tarts, homemade sticky toffee pudding ice cream, salted caramel sauce

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Classi French meringue nests, Chantilly cream, fresh berries, strawberry confiture

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Affogato pots, homemade vanilla ice cream, coffee liqueur syrup,  
caramelised white chocolate crumble topping

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Homemade raspberry + blueberry sorbet, fresh berries / Strawberry + basil granita, fresh basil leaves

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Lemon curd + fresh cream pavlova, fresh raspberries

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Baked Alaska, torched Italian meringue, fillings of your choice