



valentines dinner

TANROAGAN SEAFOOD RESTAURANT
Thursday 14th February

{ Our Valentines menu is full of love, passion and Umami (/u'ma:mi/)

To taste umami is like experiencing love. How do you know if you have experienced umami?

Umami fills the intensely savoury things that make you go 'mmmmm'... bon appetite }

platter to share

Manx Scallops, soy, ginger & chilli sauce (gf),
Manx greenie, bacon & vintage cheddar tart (gf*), prawn cocktail (gf),
Hoxton gin marinated salmon on toasted homemade brioche (gf*),
Tanroagan crab toasties (gf*)

main course

Whole Roasted Seabass
homemade sweet chilli sauce, fresh coriander rice (gf, df)

Tanroagan Seafood Gratin
greenies, smoked haddock, cod, salmon & leeks in a rich white wine sauce
topped with breadcrumbs & Manx vintage cheddar, poached egg (gf*)

Pan fried Sirloin Steak
Lobster, bearnaise sauce, thick cut triple cooked chips (gf*, df*)

Roast Rump of Lamb
marinated with mint, rose petal & pink peppercorn chermoula,
rosemary & thyme potato stacks (gf, df)

platter of desserts to share

Rhubarb & custard crumble pavlova, Raspberry & passionfruit cocktail (gf, df)
Yuzu & maple syrup parfait (gf), Chocolate mousse & soft buttery caramel tart

or

Cheese platter to share, biscuits, fruit & homemade fruit chutney (gf*)

coffee

Homemade Shortbread

£42.50 per person . Reservations on 01624 612355. £10pp non-refundable deposit to confirm