

Travel Trade Rates and Menus 2008-2009

LIVEBAIT

R E S T A U R A N T A N D G R I L L

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What's Included:-

Menus are all inclusive – the price you see is the price you pay

These menus are for a minimum of 10 pax and require a pre-order to be provided in advance of the event

Vegetarian options can be substituted into a menu of any rate

Rates are updated 30/08/2008, valid to 30/09/09

We reserve the right to amend menu content whenever necessary

For all enquiries please contact:-

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Non - Premium Time Menu 1 2008-2009

LIVEBAIT
RESTAURANT AND GRILL

2 courses £16.00 / 3 courses £20.00

Smoked salmon and cream cheese pâté with French bread

Leek and potato soup

Lightly spiced, crispy whitebait with Tzatziki

Lemon and herb marinated chicken suprême grilled and served with chips and salad

Smoked haddock and Gruyère fishcakes, baby spinach salad and tartare sauce

Moroccan casserole of young vegetables and chick peas cooked in a spicy broth, served with steamed couscous

Strawberry sorbet and sugar crusted choux bun filled with vanilla cream

Crème brûlée

Tangy lemon tart

Filter Coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Non - Premium Time Menu 2 2008-2009

LIVEBAIT
R E S T A U R A N T A N D G R I L L

2 courses £19.50 / 3 courses £23.50

Toasted goats cheese crottin on baby gem, sweet black olives, pine nuts, sun blush tomatoes and French dressing

Grilled chicken salad with crunchy green beans, marinated balsamic onions and parmesan
Dill, cracked pepper and sea salt cured salmon with mustard and cucumber mayonnaise

Classic fish and chips with mushy peas and tartare sauce

Grilled pork chop, roasted shallot mash, green beans and mustard sauce

Bauletti fresh egg pasta filled with pistachio and goats cheese ricotta with pesto Genovese

Sticky toffee banana pudding with vanilla ice cream

Crème brûlée

Tangy lemon tart with crème fraîche

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Non - Premium Time Menu 3 2008-2009

LIVEBAIT

R E S T A U R A N T A N D G R I L L

2 courses £23.00/ 3 courses £27.00

Light and peppery Louisiana crab cakes with Cajun potato salad and rémoulade

Smoked mackerel and watercress salad with diced beetroot and potato in a sharp horseradish cream

Grilled goat's cheese, grapes, glazed red onions and mixed leaves

Sautéed aubergines in a rich tomato sauce and gratinated with parmesan and feta cheese

Smoked haddock fillet on herb mash potatoes with grain mustard sauce

Grilled corn fed chicken breast, with a warm salad of asparagus, San Marzano cherry tomatoes and pecorino cheese

Tangy lemon tart with crème fraîche

Fresh strawberries and strawberry sorbet, served with sugar coated puffs filled with light vanilla cream

Dark chocolate fondant served warm with Amarrena cherry ice cream

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Premium Time Menu 4 2008-2009

LIVEBAIT
RESTAURANT AND GRILL

2 courses £32.00 / 3 courses £37.00

Price of the menu includes ½ bottle house wine per person

Spicy tempura squid rings with a sweet chilli dip and baby leaf salad mix

Plate of Parma ham with rocket and shaved Parmesan cheese

Watercress salad with thin smoked salmon slices, prawns and asparagus tips, with mild soft cream and chives

Spicy Red Thai fish curry with coconut milk, lime leaves and coriander. Served with fragrant rice

Grilled lamb steak with roasted rosemary potatoes, green beans, piquant roasted red pepper and tomato salsa

Roasted fillet of salmon with a poppy seed crust, served on sautéed aubergines and tomato with basil mashed potato

Dark chocolate fondant served warm with Amarrena cherry ice cream

Lemon tart with passion fruit sorbet

Rum soaked brioche filled with Chantilly cream and topped with fresh raspberries

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Premium Time Menu 5 2008-2009

LIVEBAIT
RESTAURANT AND GRILL

2 courses £37.00 / 3 courses £42.00

Price of the menu includes ½ bottle house wine per person

Classic fish and shellfish soup with croutons, saffron mayonnaise and Gruyère cheese

Butter puff pastry layered with sautéed wild mushrooms and topped with a poached egg

Livebait's own prawn cocktail. Fresh peeled prawns in a brandy and tarragon mayonnaise served on cos lettuce

Confit of duck on a bed of sautéed potatoes, braised onions and thyme, served with green beans

Fillet of sea bream in a rich cream, garlic and basil sauce, served with young carrots, leeks and new potatoes

Tuna steak marinated and glazed with soya, mirin and honey served with stir fried Asian greens

Strawberry and mint gazpacho with a "Valhrona" ivory and orange chocolate mousse

Dark chocolate fondant served warm with Amarrena cherry ice cream

Tangy Lemon tart with passion fruit sorbet and red chilli jam

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Premium Time Menu 6 2008-2009

LIVEBAIT
RESTAURANT AND GRILL

2 courses £42.00 / 3 courses £47.00

Menu price includes ½ bottle house wine per person

A plate of finest Scottish smoked salmon served with crème fraiche, capers and shallots

Grilled tiger prawns with a rocket and feta cheese salad, with a light lemon and olive oil dressing

Crab meat gratin in cheddar cheese and brandy cream sauce

Char-grilled prime rib eye steak served with béarnaise sauce and chips

Marsala spiced sea bass fillets, with cardamom roasted sweet potatoes and green mango salsa

Roasted monkfish wrapped in Bayonne ham with mushroom and leek risotto

Iced vanilla and “Grand Marnier” frozen light soufflé

Dark chocolate fondant served hot with cherry compote and amarrena cheery ice cream

Rum soaked brioche filled with Chantilly cream and topped with fresh raspberries

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Vegetarian Options Menu 2008-2009

LIVEBAIT

R E S T A U R A N T A N D G R I L L

VEGETARIAN OPTIONS

Toasted goats cheese crottin on baby gem, sweet black olives, pine nuts, sun blush tomatoes and French dressing

Leek and potato soup

Butter puff pastry layered with sautéed wild mushrooms and topped with a poached egg

Creamy wild mushrooms, asparagus and parmesan risotto

Moroccan casserole of young vegetables and chick peas cooked in a spicy broth, served with steamed couscous

Bauletti fresh egg pasta filled with pistachio and goats cheese ricotta with pesto Genovese