

Shellfish banquet Menu

2 courses £23 // 3 courses £27

Vegetarian: 2 courses £17 // 3 courses £21

Our Shellfish banquet is a selection of our delicious shellfish served in the middle of the table for everyone to dig in and share over 2/3 courses



To start

Shell-on prawns with garlic butter, **Falmouth Bay scallops** with lemon butter. Served with crusty bread.

Vegetarian option:
Soup of the day

Main course

Whole or dressed St Ives crab with aioli, **Cornish mussels marinière** with cream, shallots, garlic, white wine & fish stock. Served with fries.

Vegetarian option:
Caramelised onion & goat's cheese tarts with new potato salad

This menu can be tailored to your requirements

Dessert

Chocolate torte gf
Cornish clotted cream | Ice cream

Hot sweet waffle
Vanilla ice cream, chocolate sauce & caramel sauce

Lemon tart
Cornish clotted cream | Ice cream

Sorbet gf
Italian hand made - Ask for available flavours

Cornish cheese selection (£2 supplement)
Served with chutney, crackers & frozen grapes

Coffee and mints

If you have any allergies or dietary requirements, please let us know
gf = Gluten free V = Vegetarian

For bookings please call 01326 212800
or email info@theshackfalmouth.co.uk



This is perfect for larger parties.....whether it be a special occasion, Christmas do or friends getting together!

Shellfish banquet available for 6-40 people by pre-order only

A concise list of common allergens contained in our food is available on request.
Please note that it is possible that all of our dishes may contain traces of any common allergen.