



MULLION COVE

HOTEL & SPA

A World of its Own

SEAFOOD PLATTER MENU

OUR BESPOKE SEAFOOD PLATTERS ARE A CELEBRATION OF THE WONDERFUL SEAFOOD AVAILABLE TO US ON THE SOUTH CORNISH COAST.

All our Seafood Platters are served with Buttered New Potatoes, Lemon Mayonnaise, Marie Rose, Tartare Sauce and a House Salad. All of the platters are designed to be enjoyed by two people.

CHILLED CLASSIC

Four Shucked Oysters – Served 'au naturel'

Crayfish Tails
Smoked Salmon
Smoked Mackerel
Whole Locally Caught Dressed Crab
A Dozen Tiger Prawns

£49.50 per person

£14.50 per person

Supplement for dinner inclusive guests

FRITTO MISTO

(Italian Style Fried Fish Platter)

Tempura Calamari
Half a Dozen Tiger Prawns
Tempura Crab Claws
Whitebait
Beer Battered Haddock Goujons
Crispy Oysters

Served with Tartare Sauce, Garlic Aioli, Crusty Bread, Fries and Samphire

£35 per person

HOT CLASSIC

Four Tempura Oysters – Served with Lemon Mayonnaise

Steamed Mussels in White Wine and Garlic
Half a Dozen Scallops
Half a Dozen Tiger Prawns
Calamari
Tempura Fish

£55.00 per person

£20.00 per person

Supplement for dinner inclusive guests

LOBSTERS

(Available May – September)

POA

Half or whole Locally Caught Lobster served either, 'au naterel', Garlic Butter, or Thermador With Buttered New Potatoes, and a House Salad

Between October and May, Lobster can be arranged, however, pricing will be on arrangement, please speak to our reception team who will happily liaise with our chef and his suppliers on your behalf

Please note that we require 24 Hours notice for all seafood platter orders. Minimum of two people for all platters.