



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.

PLEASE BE ADVISED THAT ALL PLATTERS REQUIRE 24 HOURS NOTICE.

CHILLED CLASSIC

Four Shucked Oysters
Served 'au naturel'

-oOo-

Crayfish Tails
Smoked Salmon
Smoked Mackerel
Caught Dressed Crab

served with Buttered New Potatoes, Lemon Mayonnaise, Marie Rose, Tartare Sauce and a House Salad

£54.95 per person

£14.95 per person

Supplement for dinner inclusive guests

HOT CLASSIC

Four Tempura Oysters
Served with Lemon Mayonnaise

-oOo-

Steamed Mussels with Bacon Chowder
Half a Dozen Tiger Prawns
Plaice Goujons
Scallop Kababs

served with Buttered New Potatoes, Lemon Mayonnaise, Marie Rose, Tartare Sauce and a House Salad

£54.95 per person

£14.95 per person

Supplement for dinner inclusive guests

BUILD YOUR OWN

£8 per plate or three for £20

Crab Claw

Devilled Mayo

Scallop Kabab

Hogs Pudding, Apple

Plaice Goujons

Tartare Sauce

Grilled Mackerel on Toast

Lemon Mayo, Pickled Onion

Mussels

Bacon Chowder

Sauté Tiger Prawns

Garlic, Lime

Add to your platter

Fries

Cove House Salad

Bread and Olives

Seasonal Vegetables

Cornish New Potatoes

All £5.95

CRAB & LOBSTER

(Available May – September)

Price on arrangement

Half or whole Locally Caught Lobster or whole Crab 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