

### **Starters**

Assiette of Scallops -  
Baked Fish Pie, Scallops in Parma Ham with Pea Puree, Scallop Pate on Toasted Bread

Pan seared Scallops cooked in Tomato & Chilli Salsa served with King  
Prawn & Saffron Rice

Smoked Haddock & Sweetcorn Chowder with Seared Scallop

Pan seared Scallops cooked in Garlic Butter & Lemon-grass served  
with warm Herb Rice

Pan Seared Scallops with an Apple & Watercress Salad finished with a Walnut Dressing

### **Main Courses**

Scallop Paella for Two

Scallops wrapped in Parma Ham served with Minted Pea Puree, Rocket  
& Parmesan Salad

Scallop & Seafood Linguine

Pan seared Scallops with Roasted Garlic & Wild Mushroom Mash garnished with Bacon Lardons &  
Chicory Salad

Baked Fish Pie topped with Rocket Mash & Seared Scallops served with a dressed Salad and Bread

Pan seared Scallops served with either grilled Black Pudding or Chorizo with Crushed New Potatoes  
and Garnish

**To Book Contact Ypres Castle Inn on 01797 223248  
or e-mail info @yprescastleinn.co.uk  
All prices will be available nearer to Scallop Week**