

## *Paul Young Menu*

### *Starters*

*Crispy deep fried coconut beer shrimp with a New Orleans tangy sauce*

*Cajun bubble & squeak with a poached egg topped  
with an Oyster cream sauce*

*American seafood canapés bound in a rich sauce infused with Cajun spices*

*Smoked trout mousse with a spicy horseradish sauce & hot toast*

*Pan roasted soft shell crab enhanced with mango*

*Soya beans baked in rock salt & Cajun spices*

### *Main Course*

*New Orleans style crabmeat salad drizzled with a hazel dressing*

*Pot roasted stuffed pork chops on a bed of sweet potato mash & Creole rice*

*Kentucky nut coated chicken with a mustard sauce served with new potatoes  
& a medley of courgette carrot & yellow squash*

*Alabama barbequed shrimp with spicy Creole rice  
(A Paul Young Signature Dish)*

*Blackened red snapper with Cajun rice & Creole butter*

*Blackened steak or chicken served with St Joseph's vegetables & Creole butter*

*Vegetarian nut coated cutlet with a mustard sauce*

### *Desserts*

*New Orleans bread & butter pudding with a warm lemon sauce  
& fresh double cream*

*Deep filled sweet potato pecan pie with Chantilly cream*

*Hot orange crepes in a honey butter sauce with vanilla ice cream*

*Fresh quarter strawberry pie with Chantilly cream laced with Grand Marnier*

*£49.50 to include a glass of champagne on arrival plus tea coffee & mints*