

Dorset Seafood Festival

MENU

	Stand No		Stand No
Belly	43	J&T Catering	37
<i>California Roll. Salmon & Avocado. Haru Maki. Spicy Salmon. Crab Stick and Salmon Rolls. Crab Stick & Cream Cheese. Smoked Salmon. Cucumber & Cream Cheese Roll. Cucumber & Avocado Rolls. Avocado Maki. Wakame Seaweed Pots. Japanese Pickles Pots.</i>		<i>Battered Cod Wrap. Bratwurst Pork Sausage. Kasebockwurst Cheese Sausage. Bratwurst Beefchilli Sausage. Currywurst chopped Pork Sausage. Various burgers. Various fries.</i>	
Brancaster Bay / The Mussel Pod	13	Long John's Fish & Chips	44
<i>Moules Mariniere, white wine, onions, garlic, finished with double cream. Moule Frites - Large mariniere with fries. Thai Style Mussels, cooked in coconut milk, sriracha sauce & fresh Thai mix. Mussels in Cider, cooked in cider, onions, garlic, thyme, bacon lardons & finished with creme fraiche.</i>		<i>Fish. Sausage. Halloumi.</i>	
Butcombe Brewery	32	Louis Pommery English Wine Garden	1
<i>Seafood Popcorn. Trout Tacos. King Prawn Cocktail Bun. Fish Finger Bun</i>		<i>Lobster Grill with salad and fries. Raw Oyster Bar.</i>	
Catch at The Old Fish Market	57	Lytchett Bay Foods	18
<i>Lobster Croquettes, Lemon & Bisque. Crispy Cod Cheeks, Red Peppers & Isle Of Wight Tomato. Potted Houghton Spring Trout, Pickles, Toast.</i>		<i>Mackerel with fennel, cucumber and gooseberry, yoghurt dressing.</i>	
Cheeky Fox Churros	19	Maya's Keralan Kitchen	64
<i>Churros</i>		<i>Mackerel with fennel, cucumber and gooseberry, yoghurt dressing. Cuttlefish, Chilli & Garlic with avocado, lime and rocket. Squid with panzanella, coriander and mint dressing.</i>	
Crab House	47	Oz Catering Ltd - Burgers	34
<i>Portland Pearl Oysters Au Naturel from the fleet</i>		<i>Fish Burger. Beef Burgers. California Chicken Burger. Veggie Burger, Falafel Burger, Halloumi Burger.</i>	
Delicious Ms Dahl	66	Oz Catering Ltd - Fish & Chips	35
<i>Cakes. Sweet Baked Treats. Homemade Fruit Syrup Cooler Drinks. Brownies. Cookie Pies. Scones.</i>		<i>Cod & Chips, Jumbo Sausage & Chips, Chicken Tenders, buffalo sauce. Chicken Tenders, bbq sauce. Chicken Tenders, sweet & chilli sauce. Various Sides.</i>	
Dorset Shellfish	46	Oz Catering Ltd - Greek Gyros	36
<i>Crab & Macaroni Cheese with crab caught from our own boat. Grilled Lobster, 1/2 local lobster, lemon & garlic butter. Dressed Crab Caesar Salad, leaves, croutons, caesar dressing & parmesan shavings. Pots of Crab Meat, cockles, whelks & prawns.</i>		<i>Authentic Greek Gyros, Chicken, Pork, Lamb, Halloumi, Falafal & Vegan. Served with artisan tzatziki, shredded lettuce, tomato, onion & fries.</i>	
Fabulous Catch Company	17	Red Star Catering	22
<i>Griddled Lobster. Crab Burgers. Crabbie Pasties. Crabbie Samosas. Dressed Crab, Fries.</i>		<i>Prawn Katsu. Grilled Prawn. Chili Squid. Prawn Tempura. Veg Rice. Veg Noodle.</i>	
Flames & Feasts	63	Sukanya Thai Food	38
<i>Dorset Surf & Turf, dry aged Aberdeen Angus tomahawk, seared Dorset scallop or lobster, harrisa butter & salsa verde. Dorset Hake (or Cod) in Lebanese spices, slaw, flatbread. Smoked Dorset Mackerel, horseradish cream, fermented cabbage and beetroot, homemade focaccia.</i>		<i>Penang Prawn Curry, egg noodles. Veggie Vegan Curry, white rice. Chicken Masaman, vegetable spring roll.</i>	
Found & Fine	40	Sunrise Patisserie	16
<i>Cured Houghton Trout, seabuckthorne, buttermilk. Ham Hock Terrine, sourdough croute, wild garlic caper. Heirloom Tomato Bruschetta, meadowsweet dressing, pickled strawberry.</i>		<i>Portugese Tarts.</i>	
Hatch on the Harbour - Lobster	24	Tastes of the Mediterranean	65
<i>Grilled Lobster. Grilled Scallops.</i>		<i>Olives, Baklava, Turkish Delight.</i>	
Hatch on the Harbour - Oysters	25	The Scampi Shack	41
<i>Oysters.</i>		<i>Whitby Scampi with parmesan and lime. Whitby Scampi with sweet chilli. Whitby Scampi with lemon & basil.</i>	
Hatch on the Harbour - Squid	26	Weyfish - Crab	59
<i>Salt & Pepper Squid, Battered Squid Rings. Crab Tacos.</i>		<i>Crab Sandwiches. Lobster Rolls.</i>	
Idelica	30	Weyfish - Lobster	55, 58
<i>Seafood Paella with prawns, squid, mussels, clams and special guest fish, locally-caught 'monkfish tails. Tapas, long & slow-cooked cuttlefish with white wine, chilli & garlic.</i>		<i>Grilled Lobster. Scallops.</i>	
		Weyfish - Oysters	56, 60
		<i>Dorset Oysters.</i>	
		Willy Hubbs Kitchen	31
		<i>Mussels: Mariniere, Green Thai with Coconut Milk and Coriander, Cherry Tomato Broth with Thai Basil, Chorizo with Tomato. Thyme & Garlic, Fries</i>	

Menus subject to availability. Please check with stand holders if you have any allergies.