

PLAQUEMINE LOCK BESPOKE FEASTING MENU 2018– ITS ALL DAT!

STARTER (choose one for the whole table)

Oyster Feast £18/person:

- + Raw oysters w/ coriander & lime
- + Oysters Rockefeller with spinach & absinthe
- + Oysters grilled in chilli butter
- + Bacon wrapped oysters, fried & served w/ beef jus
- + Oysters Bienville w/ shrimp & mushroom

Tureen of Gumbo £9/person

choose one variety for the table

- + Chicken, Andouille & shrimp
- + OR Shrimp & okra
- + OR Z'herbes (vegan)

Cajun Snacketisers £10/person

Devilled eggs, Smoked duck boudin, Fried Shrimp,
House made pickles, Fried green tomatoes

NOLA 'BBQ' Shrimp £55/kg

Sautéed in beer, butter & Worcestershire; garlic bread
Allow about 200g per person

Globe Artichoke £10/person

Chilled leaves, crispy fried heart, Cajun hollandaise

MAIN COURSE (choose one for the table)

Po'boy Sandwich Platter £12/person

Fried shrimp, Roast beef debris, Blackened chicken,
Halloumi & fried green tomato
With French Quarter Fries & Mirliton Slaw

Turkey Dinner £16/person

- + Smoked, spiced & roast turkey breast
- + Creamed Brussels Sprouts, Mirliton slaw, Fried green tomatoes

3 Of The Best £16/person – choice for each person of

- + Fried chicken w/ pineapple salad
- + Blackened hake w/ sweet potato mash
- + Smothered okra & eggplant w/ black-eyed pea salad

Grand Seafood Boil £35/person

Lobster, cracked crab & shrimp with potatoes & corn
Fries & fried green tomatoes

Pot Pie with Bisquit Cobbler Topping £19/person

Beef cheek & mushroom OR Rabbit OR Chicken & celeriac
With sweet potato mash & slaw

HAPPY ENDINGS (choose one for the table)

- + Whole coconut cream pie (serves 10-15) £50
- + Whole pecan pie (serves 10-15) £60
- + Platter of beignets (£4 person)

CHOOSE WHAT YOU LIKE – ONE ITEM FOR THE WHOLE TABLE FOR EACH COURSE TO FEAST ON – PREORDER ONLY
ALL SPECIAL DIETARY REQUIREMENTS CATERED FOR ON THE DAY (OR IN ADVANCE IF YOU PREFER)
Wanna know more? give Meghan a shout whodat@plaqlock.com