Sample Menu 2020

Starters

Lobster tail with Thermidor sauce **
Crab cakes with celeriac and apple coleslaw
Pan-fried scallops with pancetta and pea puree
Portobello mushroom with stilton and sourdough crumb
Smoked salmon, smoked salmon pate and beetroot salad
Chicken koftas with chilli and coriander dipping sauce
Butternut squash with red onion, feta and coriander
Pan fried tiger prawns in fennel and saffron butter
Spiced confit duck with pistachio nuts and sourdough toast
Crab and fennel risotto
Lobster and crab salad **
Parmesan and Caramelised onion tart with mixed leaf salad
Crab bisque with Parmesan croutons
Seasonal vegetable soup with sourdough bread

Mains

Malabar king prawn curry with saffron rice
Vegetable Wellington with seasonal vegetables (v)
Slow-cooked pork belly with apple and mustard mash
Lamb rump with Artichoke puree, wild mushrooms in Madeira sauce and confit potato
Roast beef with Yorkshire pudding, roast potatoes and seasonal vegetables
Chicken breast stuffed with goat's cheese and wrapped in pancetta with seasonal vegetables
and Dauphinoise potatoes
Fillet of beef with seasonal vegetables**
Slow cooked beef cheeks with horseradish mash and leeks
Seasonal white fish with asparagus, crushed new potatoes and hollandaise sauce
Newlyn fish pie with mixed greens
Lobster or crab salad with new potatoes and crusty bread **
Hazelnut crusted Brill fillets with sautéed ceps and Artichoke puree
Spiced Monkfish fillet with Orzo risotto and red pepper sauce

Desserts

Hot chocolate brownie with clotted cream
Lemon posset with shortbread biscuits
Profiteroles with salted caramel sauce
Pannacotta with seasonal fruit
Passion fruit and white chocolate cheesecake with clotted cream
Irish cream chocolate mousse with shortbread biscuits
Crème brulee with Cointreau orange confit
Cranberry and white chocolate bread and butter pudding with clotted cream
Seasonal fruit crumble with crème Anglais
A trio of desserts – chocolate brownie, mini pavlovas and lemon posset

Cheeseboard – A selection of Cornish cheeses, artisan biscuits and pickles can be added for
an additional £10 per person

** Seasonal variations in market price may mean additional cost for these items