

A La Carte Menu

TO START

*Chefs Homemade Soup of the Day
served with roll and butter*

Prawn Cocktail

*Coarse Chicken and Sun blush tomato Terrine
served with mixed leaves and a sweet chilli marmalade*

Gallia Melon and Orange Compote with a blackcurrant Coulis

*Thai Crab Cakes
with lime and balsamic dressed leaves and lemon mayonnaise*

*Smoked Duck
with star anise scented timbale rice and pesto dressing*

*Japanese King Prawn in Filo Pastry
accompanied with hoi sin sauce and sesame toast*

*Lamb Kromeskies
minced Cornish lamb served with dressed leaves and a mint and redcurrant jelly*

FOR MAINS

Seared Pork Loin

glazed with apple and calvados jus finished with wilted spinach and parsnip crisps

Oven Baked Duck Breast

sliced and served on a sweet kumquat marmalade

Grilled Cornish Lamb Loin

accompanied with sliced butter mushroom and fennel, drizzled with a cumberland sauce

Italian Chicken

breast of chicken filled with mozzarella cheese, basil, sun blush tomato wrapped in parma ham

Pan Fried Sirloin Steak

served with either a pepper or diane sauce

Pan Sealed Cornish Medallions of Beef

*served on a bed of baby roasted vegetables finished with a port glaze
(supplement £2.50 per person)*

Baked Salmon Tournedos

on a dill and asparagus rosti with a rich hollandaise sauce

Shallow Fried Cod Fillet

served on a pea and crispy bacon risotto and black pepper butter

*all main courses are served with either vegetables of the day or side salad
Vegetarian menu also available – please ask*

DESSERTS

HOMEMADE DESSERTS OF THE DAY

OR

*SELECTION OF CALLESTICK FARM ICE CREAMS
MADE WITH CLOTTED CREAM*

OR

*CORNISH CHEESE
& BISCUITS*

AFTER DINNER COFFEE £1.50

LIQUOR COFFEE £4.25