

SAMPLE MENU

Starters

Cream of Mushroom and Thyme Soup

Piri Piri Chicken

Chicken wings glazed in a hot and spicy coating served with a hickory sauce

Cornish Crab Salad

Newquay caught crab mixed with a vinaigrette and seasonal salad leaves

Mains

Rosemary Lamb

Roasted leg of lamb with rosemary and served with a traditional roast gravy and mint sauce

Ginger, Lime and Sea Bass Fishcake

A blend of sea bass and white fish mixed with potato, spring onions and seasoned with lime and ginger and served with a sweet chilli sauce

Mushroom, Brie and Cranberry Wellington (*N)

Woodland Mushrooms, spinach, brie and cranberries wrapped in a golden puff case

Parma Ham and Fig Salad

Curls of parma ham, fresh figs topped with pine nuts, served with a mix of salad leaves and a honey mustard dressing

All served with vegetables and potatoes of the day

Desserts

Sugar Coated Belgian Waffle

A sugared dough waffle deep fried served with vanilla ice cream and maple syrup

Summer Berry Eton Mess

Layers of summer berries, meringue, Cornish cream and a fruit coulis

Chocolate, Strawberry or Vanilla Ice Cream

English Cheddar, Stilton or Cornish Yarg Cheese

Served with savoury biscuits and caramelised red onion chutney

Freshly Filtered Coffee

