



N I N E T E E N

Bar and Bistro
Cornish Quality Carvery

Starters

Homemade Leek and Potato Soup with Crusty Roll & Butter

Lanhydrock Prawn Cocktail with a Tomato Mayonnaise

Goats Cheese and Caramelised Red Onion Tartlet

Chefs Homemade Pork and Cranberry Terrine with Toasted Ciabatta

From The Carvery

*Roast Rib of Cornish Beef with Yorkshire Pudding
and a Red Wine and Thyme Gravy*

Roast Leg of West Country Pork with Crackling & Apple Sauce

Roast Breast of Turkey with Chefs own Apricot and Sage Stuffing

*Choose from our selection of seasonal vegetables including Traditionally
Roasted Potatoes and a weekly Gratin Dish*

From The Kitchen

*Fillet of Salmon with a Prawn and Saffron Sauce on a bed of Cornish
Crab Risotto*

Sweet and Sour Stir Fried Vegetables

Filo Pastry Basket with Wild Mushrooms and Cornish Brie

Desserts Menu

Homemade 'Iced Lemon Meringue' Sundae

(lemon swirl ice cream, covered in a rich lemon curd and topped with crushed meringues)

Steamed Chocolate Pudding

with a rich chocolate and Amaretto sauce

Apple and Rhubarb Crumble

with Cornish clotted cream

Classic Individual Baileys™ Cheesecake

served with a toffee ice cream and red berries

Chefs Lemon Posset

served with a mixed fruit compote

Homemade Meringue Nest

filled with raspberry Cranachan

(double cream folded with oats, raspberries, honey and whisky)

Exotic Fruit Salad

served with a tropical syrup and Cornish clotted cream

Selection of Kelly's Ice Cream

one of Cornwall's most famous ice cream

1 Course £8.95

2 Course £12.50

3 Course £14.95

All above with 2 slices of Meat

3 Slices of Meat - £1.00 extra