



DINNER MENU

Choose up to 3 Dishes from Each Course to Personalise Your Menu

Starters

Chunky ham & pea soup, mint crème fresh
Honey roasted butternut squash & ginger soup
Cornish Ham Hock Terrine, Piccalilli & toasted granary bread.
Lanhydrock prawn tian, brandy Mary Rose sauce & granary bread and butter
Beef tomato, buffalo mozzarella basil salad, pesto dressing & rocket
Chicken liver parfait, red onion marmalade & toasted ciabatta

Mains

Slow roasted topside of Cornish beef, served pink with homemade Yorkshire pudding
Crusted loin of Cornish pork stuffed with wild mushrooms & herbs, crackling and Madeira jus
Roasted salmon fillet, dill hollandaise, asparagus & citrus crushed new potatoes
Herb crusted Cornish hake fillet, with olive oil mashed potato and mussel cream sauce
Baked spinach and mushroom crepes, with cheddar cheese, nutmeg & double cream
Panko crumbed arancini stuffed with buffalo mozzarella, olives, basil and a roasted red pepper and tomato sauce
Roast Breast of Chicken, pan fried garlic & thyme Cornish new potatoes with a wild mushroom and tarragon cream sauce

All served with seasonal vegetables

Desserts

Chocolate and orange panna cotta with grand Marnier coulis & shortbread
Treacle tarte with clotted cream or homemade custard
Pavlova, Chantilly cream and macerated raspberries
Kelly`s Cornish ice cream
Peanut Butter Cheesecake, with sea salt toffee sauce
Lemon Posset, with spiced berry compote

Freshly Brewed Tea or Coffee with After Dinner Mints