**Table d’Hôte Menu**

2 or 3 Course Options (£30/£35)

Please book your table in advance. Menu options subject to change dependent on supply

***Monday To Begin..***

Carrot & Coriander Soup

Smoked Mackerel Salad Drizzled with a Horseradish Cream

Deep Fried Breaded Camembert with a Redcurrant Dip

**To Follow..**

Pan Seared Chicken Breast with a Mushroom & Thyme Sauce

Oven Baked Fillet of Hake with a Dill Sauce

Vegetarian/Vegan Lasagne served with Garlic Bread

**Vegetables of the Day:** Baked Potato and Broccoli Florets

**To Finish..**

Syrup Sponge served with Custard Fresh Fruit Salad Ice-Cream

Lemon Tart with Strawberry Infused Whipped Cream Cornish Cheese & Biscuits

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***Tuesday To Begin..***

Broccoli & Potato Soup

Chicken Liver & Brandy Pâté with Melba Toast & Caramelised Red Onion

Deep Fried Filo Prawns with a Sweet Chilli Dipping Sauce

**To Follow..**

Confit Duck Leg with a Plum Sauce

Grilled Fillets of Sea Bream Drizzled with a Lemon Butter

Roasted Aubergine Stack with Mozzarella and a Tomato & Bell Pepper Sauce

**Vegetables of the Day:** Rosemary & Sea Salt Sauté Potatoes and Buttered Cut Whole Fine Beans

**To Finish..**

Apple Pie with Vanilla Ice Cream Fresh Fruit Salad Ice-Cream

Milk Chocolate Pot Mousse Topped with Biscoff Crumb Cornish Cheese & Biscuits

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***Wednesday Restaurant not available for evening meal***

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***Thursday To Begin..***

Cream of Sweetcorn Soup

Duck Breast, Toasted Walnut & Blue Cheese Salad Drizzled with a Wild Berry Vinaigrette

Whitebait with a Lemon Infused Mayonnaise Dip

**To Follow..**

Roast Leg of Pork or Roast Crown of Turkey *(Alternating weekly)* served with a Rich Pan Gravy

Grilled Fillets of Mackerel with a Parsley Sauce

Roasted Vegetable Slice with Apricot & Goat’s Cheese Drizzled with an Almond Vinaigrette

**Vegetables of the Day:** Skin on Roast Potatoes, Braised Red Cabbage with Apple & Cauliflower Florets

**To Finish..**

Rhubarb & Ginger Crumble served with Custard Fresh Fruit Salad Ice-Cream

White Chocolate Panna Cotta with a Berry Compote Cornish Cheese & Biscuits

***Friday To Begin..***

Cream of Vegetable Soup

Deep Fried Breaded Mushrooms with a Garlic Mayonnaise Dip

Tomato, Basil & Buffalo Mozzarella Salad Drizzled with Balsamic Glaze

**To Follow..**

Slow Cooked Saddle Lamb Chop with Black Budding and a Rich Lamb Gravy

Grilled Fillet of Sea Bass Drizzled with a Pesto Dressing

Vegetarian Spring Greens Risotto Topped with Parmesan Cheese

**Vegetables of the Day:** Crushed Buttered Potatoes & Garden Peas

**To Finish..**

Spotted Dick served with Custard Fresh Fruit Salad Ice-Cream

Strawberry Ripple & Gin Cheesecake with Cornish Clotted Cream Cornish Cheese & Biscuits

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***Saturday To Begin..***

Cauliflower & Cheddar Soup

Deep Fried Breaded Chicken Goujons served with a Caesar Dip

Prawn Cocktail Salad with a Marie Rose Sauce

**To Follow..**

Roasted Herb Crusted Pork Tenderloin Topped with a Dijon Mustard Sauce

Grilled Fillet of Salmon served with a Raspberry & Balsamic Glaze

Vegetarian Spinach & Ricotta Cannelloni

**Vegetables of the Day:** Parmentier Potatoes & Sautéed Leeks

**To Finish..**

Bread & Butter Pudding served with Custard Fresh Fruit Salad Ice-Cream

Vanilla Crème Brûlée Cornish Cheese & Biscuits

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***Sunday To Begin..***

Cream of Tomato Soup

Grilled Goat’s Cheese on a Crouton Drizzled with a Beetroot & Honey Glaze

Fan of Melon with Strawberry Coulis

**To Follow..**

Roast Topside of Beef served with a Yorkshire Pudding and a Rich Pan Gravy

Grilled Fillets of Plaice Drizzled with a Chive Butter

Vegetarian Nutless Vegetable Slice with Vegetable Gravy

**Vegetables of the Day:** Roast Potatoes, Carrots and Braised Savoy Cabbage

**To Finish..**

Apple Crumble served with Custard Fresh Fruit Salad Ice-Cream

Profiteroles with a Chocolate Sauce Cornish Cheese & Biscuits

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Tariffs Include Complementary After Dinner Coffee or Tea Available in the Lounge

***Please Advise of Any Food Allergies You Have at The Time of Booking***

SOME OF OUR ITEMS CONTAIN NUTS, SEEDS, OTHER ALLERGENS & G.M. INGREDIENTS.

THERE IS A SMALL RISK THAT TINY TRACES OF THESE MAY BE IN ANY DISH OR FOOD SERVED HERE WE UNDERSTAND THE DANGERS OF THOSE WITH SEVERE ALLERGIES PLEASE SPEAK TO THE HEAD WAITER OR HOTEL MANAGER WHO MAY BE ABLE TO HELP YOU MAKE AN ALTERNATIVE CHOICE

*A close-up of a logo

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