



### **Sample Evening Menu**

Spiced Parsnip and Apple Soup with Parmesan Crisp

Terrine of Smoked Chicken and Duck with Orange Accompanied by Pear Marmalade and  
Toasted Walnut Bread

Smoked Salmon, Tiger Prawn and Avocado Timbale with a Whiskey Dressing

Crown of Galia Melon and Hedgerow Berries marinated with Cinnamon and Honey and  
finished with Raspberry Ice

~~~~~

Breast of Cornish Duck on Sauté New Potatoes with Rocket, Asparagus, Shallots and  
Finished with a Brandy Cream

Whole Lemon Sole with a Mojito Glaze and Finished with Spinach and New Potatoes

Roast Cornish Striploin of Beef with Honey Glazed Root Vegetables and a Port Wine and  
Wild Mushroom Jus

Cornish Turbot and Bass with a Cherry Tomato and Rosemary Sweet Potato Cake with a  
Champagne Butter Sauce

Butternut Squash, Spinach and St Endellion Brie Tagliatelle Finished with Sage and Roast  
Pinenuts

~~~~~

Lemon Tart with Mixed Berry Compote

Belgium Dark Chocolate Torte with Baileys Ice Cream and Crushed Raspberry Sauce

Roast Pear with Banana and Toffee Sponge and a Roasted Nut and Butterscotch Sauce  
finished with Clotted Cream

Selection of Cornish Cheeses with Homemade Chutney, Biscuits Apple and Celery

**£29.50 per person**