

Table d'Hote Menu

3 COURSE DINNER £22.50

inclusive of 15% VAT., (v) = vegetarian

STARTERS

Fricassee of Wild Mushroom

Mixed seasonal wild mushrooms sautéed in butter & tossed in a light creamy sauce. (v)

Chef's Soup of the Day

Prepared this morning to a traditional recipe, using locally sourced produce.

Salmon Mayonnaise

Fresh salmon fillet poached in a court bouillon, on a bed of crisp salad topped with lemon mayonnaise.

MAINS

Chicken Chasseur

Chicken supreme sautéed in olive oil. With a tomato, mushroom and tarragon sauce, served with a selection of fresh vegetables

Cornish Steak & Ale Pie

Homemade pie, with sirloin steak marinated and cooked in real ale and herbs. Topped with a light, puff pastry lid, served with a selection of fresh vegetables

Baked Spinach Risotto

Creamy Arborio rice stuffed in an oven baked pepper topped with shavings of Parmesan, accompanied by a mixed salad. (v)

DESSERTS

Choose from our selection of exquisite homemade Desserts. Served with Rodda's Clotted Cream or Callestick Farm Ice Cream.

COFFEE

Freshly brewed Filter Coffee or English Tea. Served with a selection of Mints and petit fours £2.25

