

Table d'Hote Menu

3 COURSE DINNER £22.50

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

STARTERS

Garlic Mushrooms

Sautéed wild mushrooms & mixed capsicums.

Served with our own garlic mayonnaise and a salad garnish. (v)

Chef's Soup of the Day

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

Whitebait

Coated in seasoned flour with light curry spices & shallow fried.

Accompanied with a garlic & lemon aioli and mixed leaves

MAINS

Roasted Loin of Pork

Slowly oven roasted and served with Chef's special stuffing and apple sauce drizzled with our rich cider gravy. Served with today's vegetable selection.

Goats Cheese Cappelletti

Fresh egg cappelletti filled with goat's cheese, tomato & red pesto, served in a rich tomato & basil sauce, topped with freshly grated parmesan.

Accompanied by a crisp green salad. (v)

Salmon & Prawn Pie

Flakes of fresh salmon, with Falmouth Bay prawns in a light creamy sauce.

Topped with fresh mashed potato and gratinated with cheese

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

