

Table d'Hote Menu

3 COURSE DINNER £22.50

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

STARTERS

Melon with Fresh Fruits

Galia melon fanned with local and exotic freshly cut fruits, finished with our homemade raspberry coulis. (v)

Chef's Soup of the Day

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

Smoked Salmon

Best Scottish salmon, smoked locally, presented on a bed of mixed leaf lettuce with capers & brown bread.

MAINS

Homemade Lasagne

Rich Bolognese sauce, with fine Cornish beef, layered with pasta and spinach. Topped with a creamy cheese sauce. Served with garlic bread & side salad.

Mushroom Stroganoff

Seasonal wild mushrooms sautéed in premium walnut oil served in a rich sauce of crème fraîche & cream sherry and accompanied by a timbale of wild & basmati rice. (v)

Smoked Haddock Pie

Homemade pie, with smoked haddock & prawns in a light cream sauce topped with a pastry lid, served with a selection of fresh vegetables.

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

