



Roast Cherry Tomato & Red Pepper Soup
With a warm bread roll

Or

Crab Cakes
With Seasonal Leafs and a tomato & dill mayo

Or

Breaded Gevvik Goats Cheese
With a beetroot puree

Rack of oven roasted Cornish Lamb
With Boulanger potatoes and a pear and mint jus

Or

Corn Fed Cornish Chicken
With truffle infused mash and leek & bacon sauce

Or

Field Mushrooms
Stuffed with peppers, onions and leeks oven roasted with a goats cheese topping

Or

Whole Plaice
With caramelised lemons and a bran noisette butter with new potatoes

All served with seasonal vegetables

Crème Brulee
With homemade biscotti and fresh berries

Or

Dark Chocolate Fondant
With clotted cream and pear brittle

Coffee
with Petit Fours

£40 per person/£20 per child
Please inform us of any special dietary requirements.
Booking is essential as limited tables available.

