



## **Sample Dinner menu**

### **To Start**

Double Baked Souffle, with Spring Onions  
and Parmesan Cream Sauce  
Tomato, Mozzarella and Basil Salad  
Puff Pastry Stilton and Asparagus Wrap  
A bed of Salad and Fresh Scallops

### **Mains**

Ribeye Steak  
Catch of the Day  
Stuffed Chicken Breast with Bacon  
Slow Roasted Pork Belly with Apple, Sage and Cornish Cider  
Whole Garlic Portobello Mushroom with Cornish Brie, Caramelised Red Onion and Sage Tart  
Curried Nutroast  
Butternut Squash Tartlets

all served with new potatoes, french beans,  
mediterranean vegetables and  
caramelised port gravy or saffron vermouth gravy

### **Puddings**

Sticky Toffee Pudding  
Poached Pear with Armagnac Mousse  
Almond and Berry Crumble with Vanilla Custard  
Goey Chocolate Torte with Fresh Raspberries  
Individual Summer Berry Pavlova

All puddings are home made  
We use Cornish Rodda's cream

Our fish is either from Key Market in Truro  
or direct from the harbour at Mevagissey.

**We support local food producers by using  
Cornish products whenever we can.**