



Today Our Chef Recommends

Saturday 7th January 2012

Smoked Haddock Rarebit on a Scallion Rosti

With whisky cream

.....

Pan Roasted Supreme of Pheasant

With baby pears, port fondant and green curly kale

.....

Kirsch Scented Cheesecake

With cherries and a sweet chocolate sauce

Dinner Menu

Gin & Lemon Scented Gravadlax

With an Avruga cream

Pink Roasted Pigeon Breast

On a beetroot and apple risotto, pan juices

Chicken Consommé

With tarragon gnocchi

Honey Truffle & Goat's Cheese (v)

On a filo crisp

Tempura Battered Red Mullet

Pickled vegetable with soy and sesame

Crumbed Cornish Brie (v)

Apricot and cranberry relish

.....

Pink Roasted Lamb Rump

With minted fondants pearl onion, puy lentil and pancetta braise

Pan Fried Guinea Fowl Supreme

Cider potato parsnip and vanilla puree, confit carrots, red currant jus

Pink Roasted Beef Fillet

On crisp rosti mushroom puree spinach and foie gras butter
(five pound supplement)

Local Skate Wing

With parsley, lemon and sorrel cocotte, fine green beans, grapefruit butter
and baby clams

Tagine of Pulses & Beans (v)

With pan fried haloumi and a vegetable pakora

Baked Field Mushroom with Tofu Potato Cake (v)

Alfafa sprouts and courgette ribbons, spring onion cream

Desserts

Purple Plum Tatin
With cinnamon cream

Banana Mousse
With sultana and rum syrup and coconut cream

Warm Chocolate Brownie
Cornish clotted cream and sauce Anglaise

Iced Pineapple Parfait
Brandy snap basket, passion fruit and lime coulis

Selection of British Cheeses
With tomato chutney and fine water biscuits

.....

Two Courses - £24.00
Three Courses - £30.00