

Set Menu 2 courses £19.95 3 courses £23.95 available 12th, 13th and 14th February 6-9 pm

Leek and Potato Soup served with Homemade Bread

Smoked Mackerel Pate served with Horseradish Cream and Granary Toast

Thai Spiced Crab Cake with Sweet Chilli Mayonnaise

Seafood Chowder served with Homemade Olive Bread

Pan Fried Wood Pigeon Breasts with Parsnip Puree and pickled Beetroot

Grilled Goats Cheese and Mediterranean Vegetable Gateaux with a Balsamic Reduction

BBQ Spare Ribs served with a Crisp Salad

Grilled Sea Bass Fillets served on Crushed New Potatoes with Puy Lentils, Prawns and Herb Butter

Char grilled Loin of Venison served with Smoked Bacon and Bean Parcels, roasted Root Vegetables and a Rosemary Jus

Chicken Breast stuffed with Cream Cheese and Apricots, served with a White Wine and Sage Sauce

Char grilled 10oz Sirloin Steak served with Garlic Field Mushrooms, Roasted Vine Cherry Tomatoes and Hand Cut Chunky Chips

Baked Cod and Haddock wrapped in Smoked Salmon served with a Scallop and Tomato Cannellini Bean Cassoulet

Braised Lamb Shank served on Mashed Potato with a Redcurrant Gravy

Glazed Salmon served with Cous Cous and a Capsicum Sauce

Chinese Vegetable Stir Fry topped with Cashew Nuts

Wild Mushroom Stroganoff with Green Beans and Rice

Baked Alaska served with Raspberry Coulis

White Chocolate Mousse with Cranberry Compote

Sticky Toffee Pudding with Butterscotch Sauce and Cornish Clotted Cream

Baileys and Banana Bread and Butter Pudding served with Custard

Rum Baked Bananas served with a Caramel Sauce and Vanilla Ice Cream

Strawberry Shortbread Stack with a Fruit Coulis

Brown Sugar Meringue with Fruits of the Forrest and Cornish Clotted Cream

A Selection of Cornish Cheeses served with Homemade Lavosh Biscuits