

# Luncheon

## Sample Menu

Grilled Goat's Cheese with Beetroot & Pea Shoot Salad & Balsamic Reduction  
Potted Crab with Warm Walnut Bread  
Cream of Garden Pea Soup  
Gin & Lemon Sorbet

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Roast Leg of Lamb  
*with Rosemary & Garlic Jus*

Roast Loin of Pork  
*with Sage Stuffing, Apple Sauce, Crackling & Pork Gravy*

Oven Baked Fillet of Cod  
*with Parsley Sauce*

Mixed Nut Loaf  
*with Vegetable Jus*

All the above served with  
Potatoes & Vegetables of the Day

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Crème Brulée with Fresh Raspberries  
Sticky Toffee Pudding with Butter Scotch Sauce and Clotted Cream  
Vanilla and Strawberry Layered Mousse with Homemade Shortbread  
Callestick Farm Ice Cream  
Trio of Cornish Cheeses with Homemade Chutney and Biscuits

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Coffee and Mints

The charge for lunch is 3 Courses at £20.00 & 2 Courses at £16.50 inclusive of Coffee & VAT

If you have any dietary or allergy requirements, kindly speak to our Restaurant Manager or Reception

# Luncheon

## Sample Menu

Chicken Liver & Wild Mushroom Pâté with Red Onion Chutney & Toasted Brioche  
Melon & Orange Cocktail with a Cointreau & Ginger Syrup  
Cream of Leek & Potato Soup  
Blackcurrant Sorbet

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Roast Turkey  
*with Bacon wrapped Sausage, Cranberry Sauce*

Roast Topside of Beef  
*with Yorkshire Pudding & Horseradish Relish & Red Wine Jus*

Grilled Fillet of Plaice  
*with a Pesto Cream Sauce*

Wild Mushroom & Sundried Tomato Risotto  
*with Parmesan Shavings*

All the above served with  
Potatoes & Vegetables of the Day

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Apple and Cinnamon Crumble with Custard  
Strawberry Eton Mess Cheesecake with Fresh Strawberries & Strawberry Coulis  
Dark Chocolate and Orange Mousse with Tuille Biscuit and Dark Chocolate Bark  
Callestick Farm Ice Cream  
Trio of Cornish Cheeses with Homemade Chutney and Biscuits

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Coffee and Mints

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