

Dinner A

Game Terrine with Gherkins & Toasted Ciabatta
Warm Salad of Roasted Butternut Squash, Beetroot, Rocket, Feta & Pumpkin Seeds
Smoked Trout, Pink Grapefruit & Fennel Salad
Cream of Vegetable Soup

~~~

Pork Schnitzel  
*with Black Pudding, Pancetta, Fried Egg & a Lemon Parsley Butter*

Traditional Roast Sirloin of English Beef  
*with Yorkshire Pudding & a Rich Beef Jus*

Poached Fillet of Salmon  
*with a White Wine, Dill & Cream Sauce*

Tomato & Cannellini Bean Cassoulet  
*with Crispy Polenta*

All the above are served with  
Seasonal Vegetables & Potatoes

~~~

Meringue with Strawberries, Whipped Cream & Fruit Coulis
Coffee Parfait with Shortbread Biscuit
Baked Lemon Sponge with Custard
Callestick Farm Ice Cream
Trio of Cornish Cheeses with Homemade Chutney & Biscuits

~~~

Coffee with Mints or Homemade Fudge

The minimum charge for dinner is - 1 course £20.00, 2 courses £24.00, 3 courses £28.00,  
inclusive of Coffee & VAT. Additional courses for Soup or Cheese & Biscuits are £4.00 each.  
The half board tariff includes all 3 courses.

**Please remember to book your dinner time with Reception**

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

# Dinner B

Fanned Melon with Berry Coulis  
Bacon, Leek and Davidstow Cheddar Cheese Tart with Spinach & Pine Nut Salad  
Beetroot Carpaccio with Creamy Goats Cheese, Pumpkin Seeds and a Honey Dressing  
Cream of Sweet Potato & Chilli Soup

~~~

Roast Chicken
with Parsley, Lemon and Thyme Stuffing

Braised Topside of Beef
with Red Wine Jus

Pan Fried Fillet of Plaice
with Herb Butter

Spinach, Pine Nut and Ricotta Lasagne

All the above are served with
Seasonal Vegetables & Potatoes

~~~

Meringue with Vanilla Ice Cream and Berry Compote  
Syrup Sponge Pudding with Vanilla Custard  
Fresh Fruit Salad with Cornish Cream  
Callestick Farm Ice Cream  
Trio of Cornish Cheeses with Homemade Chutney & Biscuits

~~~

Coffee with Mints or Homemade Fudge

The minimum charge for dinner is - 1 course £20.00, 2 courses £24.00, 3 courses £28.00,
inclusive of Coffee & VAT. Additional courses for Soup or Cheese & Biscuits are £4.00 each.
The half board tariff includes all 3 courses.

Please remember to book your dinner time with Reception

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

Dinner C

Vegetable Risotto of Asparagus, Peas & French Beans with Rocket & Parmesan Shavings
Smoked Mackerel Pâté with Pickled Cucumber & Soda Bread
Pan Fried Pigeon Breast with Beetroot Salad & Toasted Hazelnuts
Sweet Potato Soup

~~~

Roast Leg of Pork  
*with Bramley Apple Sauce & a Cider Jus*

Sautéed Suprême of Guinea Fowl  
*with a Madeira Sauce*

Trio of Fish  
*with a Thai Broth, Pak Choi & Jasmine Rice*

Butternut Squash, Chickpea & Roasted Red Pepper Tagine  
*with Lemon & Coriander Couscous*

All the above are served with  
Seasonal Vegetables & Potatoes

~~~

Warm French Apple Tart with Calvados Cream
Profiteroles with a Rich Warm Chocolate Sauce
White Wine Syllabub with a Caraway Biscuit
Callestick Farm Ice Cream
Trio of Cornish Cheeses with Homemade Chutney & Biscuits

~~~

Coffee with Mints or Homemade Fudge

The minimum charge for dinner is - 1 course £20.00, 2 courses £24.00, 3 courses £28.00,  
inclusive of Coffee & VAT. Additional courses for Soup or Cheese & Biscuits are £4.00 each.  
The half board tariff includes all 3 courses.

**Please remember to book your dinner time with Reception**

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

# Dinner D

Fish Cake with Rocket, Capers & a Lime Dressing  
Ham Hick Terrine with Pickled Vegetables & French Baguette  
Heritage Tomatoes & Mozzarella Salad with Basil Oil  
Cream of Garden Pea Soup

~~~

Beef & Mushroom Open Pie
with Puff Pastry

Confit Leg of Duck
with Orange & Cointreau Sauce

Crab Linguine
with a Creamy Chilli Sauce

Cauliflower & Paneer Korma
with Basmati Rice, Poppadom & Mango Chutney

All the above are served with
Seasonal Vegetables & Potatoes

~~~

Marmalade Bread & Butter Pudding with Cream  
Vanilla Pannacotta with Raspberry Coulis & Fresh Raspberries  
Strawberries with Trewithen Cornish Cream  
Callestick Farm Ice Cream  
Trio of Cornish Cheeses with Homemade Chutney & Biscuits

~~~

Coffee with Mints or Homemade Fudge

The minimum charge for dinner is - 1 course £20.00, 2 courses £24.00, 3 courses £28.00,
inclusive of Coffee & VAT. Additional courses for Soup or Cheese & Biscuits are £4.00 each.
The half board tariff includes all 3 courses.

Please remember to book your dinner time with Reception

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

Dinner E

Smoked Salmon Kedgeree with a Poached Egg
Wild Mushroom Pâté with Toasted Rye Bread

Anti Pasta of Fennel Salami, Parma Ham & Bresaola with Marinated Mediterranean Vegetables & Focaccia Bread
Leek & Potato Soup with Frizzled Leeks

~~~

Roast leg of Lamb  
*with a Red Wine & Lamb Jus*

Tenderloin of Pork  
*with Crème Fraiche & Dijon Mustard Sauce*

Poached Salmon  
*with a Watercress Sauce*

Spinach, Pine Nut & Ricotta Lasagne  
*with a Green Salad*

All the above are served with  
Seasonal Vegetables & Potatoes

~~~

Chocolate Fondant with Pistachio Ice Cream
Lemon & Lime Posset with Shortbread Biscuit
Strawberry & Passion Fruit Eton Mess
Callestick Farm Ice Cream
Trio of Cornish Cheeses with Homemade Chutney & Biscuits

~~~

Coffee with Mints or Homemade Fudge

The minimum charge for dinner is - 1 course £20.00, 2 courses £24.00, 3 courses £28.00,  
inclusive of Coffee & VAT. Additional courses for Soup or Cheese & Biscuits are £4.00 each.  
The half board tariff includes all 3 courses.

**Please remember to book your dinner time with Reception**

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