

Sunday Lunch A

Trio of Melon Cocktail with a Ginger Syrup
Smoked Salmon with Black Pepper Mayonnaise
Cream of Tomato & Basil Soup
Passion Fruit Sorbet

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Roast Chicken  
*with Sage & Onion Stuffing*

Roast Leg of Lamb  
*with Mint Sauce*

Poached Fillet of Salmon  
*with a Tarragon Velouté*

Vegetable Chilli  
*with Basmati Rice*

All the above are served with  
Roast & New Potatoes  
Cauliflower Mornay  
Creamed Root Vegetables

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Pecan Pie with Whisky, Sea Salt & Caramel Ice Cream
Dutch Apple Crumble with Custard
Fresh Fruit Salad with Cornish Cream
Lemon Cheesecake with a Fruit Coulis
Chocolate Mousse with Shortbread Biscuit
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 £18.50 inclusive of Coffee & VAT

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

# Sunday Lunch B

Chicken Liver Pâté with Melba Toast  
Melon & Grape Cocktail  
Cream of Vegetable Soup with Croutons  
Blood Orange Sorbet

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Roast Loin of Pork
with Cranberry & Apple Stuffing and Cider Jus

Roast Sirloin of Beef
with Yorkshire Pudding & Horseradish Relish

Grilled Fillet of Plaice
with White Wine Cream & Parsley Sauce

Butternut Squash & Chickpea Tagine
with Couscous

All the above are served with
Roast & New Potatoes
Spring Greens
Creamed Swede

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Chocolate Fudge Cake with Pouring Cream  
Baked Lemon Sponge with Vanilla Custard  
Mixed Berries with Cornish Cream  
Sherry Trifle  
Strawberry & Vanilla Mousse  
Callestick Farm Ice Cream  
Trio of Cornish Cheeses with Homemade Chutney and Biscuits

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Coffee and Mints

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Sunday Lunch C

Prawn Salad Marie Rose
Fruit Cocktail
Cream of Leek & Potato Soup
Lemon Sorbet

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Roast Turkey  
*with Seasoning, Chipolata Sausage & Gravy*

Roast Sirloin of Beef  
*with Yorkshire Pudding & Horseradish Relish*

Grilled Fillet of Haddock  
*with Lemon & Parsley Butter*

Roasted Mixed Nut & Vegetable Puff Pastry Bake  
*served with a Pepper & Tomato Coulis*

All the above are served with  
Roast & New Potatoes  
Fine Green Beans  
Glazed Root Vegetables

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Apple Pie with Custard
Profiteroles Suchard
Vanilla Pannacotta with a Berry Compôte
Sherry Trifle
Strawberry Mousse with Shortbread Biscuit
Callestick Farm Ice Cream
Trio of Cornish Cheeses with Homemade Chutney and Biscuits

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Coffee and Mints

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