



MOTHERS DAY MENU

Starters

Confit of Duck tian with caramelised orange and a course grain mustard dressing

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Grilled Falmouth Bay Scallops with a herb crust

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Oak Smoked Chicken breast and crispy pancetta salad

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Spring Pea and Mint soup

Mains

Roast Supreme of Chicken served with roast chateau potatoes, baby vegetables and a red onion and thyme jus

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Roast Rosemary studded Lamb served with roast chateau potatoes, baby vegetables, apricot stuffing and rich pan juices

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Grilled Fillet of Sea bass served on lemon crushed potato with a vanilla beurre blanc and a pea and spinach puree

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Cornish blue cheese and wild mushroom risotto served on char-grilled Italian bread

Sweets

Warm sticky toffee pudding with organic vanilla ice cream and a caramel sauce

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Rum and white chocolate iced parfait served with a tuille biscuit and seasonal berries

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Trio of organic Cornish ice cream with seasonal berries and a raspberry coulis

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Selection of Cornish cheeses, homemade walnut bread and mixed grapes

2 courses £15.95 3 courses £18.95
Children under 10 £8.50

All mums will be greeted with a complimentary glass of bubbly

(Children's menu will also be available)