



£50 Old Dining Room Menu (Sample)

TO SHARE:

James Golding's Chimney Smoked Loch Duart Salmon

Pickled Cucumber & Cider Dressing

'Spiced' Lamb Sausage

Garden Brassica Slaw & Ranch Dressing

Devilled 'Castle Dene' Cauliflower

Pickled Chilli Mayo & Coriander Dressing

CHOICE OF:

Rack of Tamworth Pork & Roasting Juices

OR

Warren's Beef Rump with Winter Savory Black Butter

OR

Roast Shoulder of Kernow Lamb & Mint Dressing

OR

BBQ Cornish Hake 'on the bone' & Saffron Mayo

Cornish New Potatoes

Buttered 'Fordhook Giant' Chard

Roast Cauliflower & Spiced Almonds

(Sample: Chefs to choose sides on the day)

CHOICE OF:

Baked Chocolate Tart & Pouring cream

OR

Bread & Butter Pudding, Clotted Cream

OR

Seasonal Fruit Pavlova & Yoghurt Cream

OR

Seasonal Fruit Crumble & Birds Custard

(Dependent on seasonal availability)

Followed by Tea & Coffee

Additions...

Piggy, Fishy & Garden Bits To Share - £7pp

Add A Little...

Padstow Lobster (Chargrilled, 'Harlyn', On Ice) - £50 per lobster

(Dependent on seasonal availability)

OR

Whole Turbot OR Brill 'on the bone' with Hollandaise - £14pp

OR

Dry Aged Warren's Beef Fillet & Truffle Red Wine Sauce - £15pp

OR

Racks of Kernow Lamb & Garden Currants - £14pp

Something Sweet:

A Selection of Piggy Fours - £5.50pp

OR

Artisanal Kernow Cheese Board - £7.50pp

Chutney, Apples & Biscuits