



SAMPLE FUNCTION MENU

Menu A

Grilled fillet of mackerel with a potato and apple salad,
caper and shallot dressing

Cream of tomato & basil soup

Roast loin of pork with roasted new potatoes,
braised red cabbage, roast chantenay carrots and
served with a Madeira and wild mushroom sauce

Red onion tart tatin with roasted cherry tomatoes,
dressed rocket and balsamic syrup

Glazed lemon tart with clotted cream
and raspberry coulis

Sticky toffee pudding with toffee sauce
and vanilla ice cream

£27.50
Per head



Menu B

Blini with smoked salmon
and chive crème fraiche

Fan of Galia melon
with an orange and strawberry salad

Pan roasted breast of chicken with spring onion mash
buttered Savoy cabbage, fine green beans
And a pancetta cream

Butternut squash risotto

Vanilla crème brulee
with shortbread

Warm pear and almond tart
with clotted cream

£30.50
Per head



Menu C

Cornish crab and prawn tian
with boiled egg and caper compote and dressed leaves

St. Endellion brie fondue with thyme roasted new potatoes
and red onion jam

Roast sirloin of Cornish beef with dauphinoise potatoes,
crushed carrot and swede, roasted baby onions
and a smoked bacon jus

Wild mushroom and truffle tagliatelle
with parmesan and truffle oil

Coconut panna cotta
with poached tropical fruits and mango sorbet

French apple tart
with cinnamon anglaise

£35.50
Per head

All of these menus finish with tea or coffee. We are happy to provide variations on the menu content for special dietary needs. Our wine list caters for most choices but if you have a special request, we have an excellent local wine merchant who is able to source most wines for us.