

Table d'hôte

Sunday 30th January 2011

5 courses including coffee £27.50

Our Table d'hôte menu is changed on a regular basis using quality, seasonal, local produce where possible. A vegetarian option is always available; however, if the choice is not to your liking our chef is happy to prepare an alternative dish for you.

Homemade soup of the day

Cornish smoked mackerel salad with lemon dressed leaves

Smoked duck and orange salad

Fan of honey dew melon, Parma ham or pink champagne sorbet

Roskilly's organic Sorbet

Char grilled breast of chicken on a thyme and parmesan mash
with a mushroom and basil sauce

Fillet of sea bass and salmon, crushed new potatoes and a dill and lemon sauce

Rump of lamb with a root vegetable mash and a thyme and port sauce

Wild mushrooms, leeks and sun blushed tomatoes in a parmesan basket

All main courses are served with seasonal vegetables

Please note that some dishes may contain traces of nuts

A selection from our pudding menu

For guests on our Dinner, Bed and Breakfast rate selection from the above menu is included or they may pay the supplements for any of the daily specials

There is no service charge.

Gratuities are left to the discretion of our guests and are distributed wholly to our staff.

