



## **Starter**

Chef's soup - Parsnip and apple Vg

Smoked mackerel tian cucumber ribbons, lemon, crème fraîche

Duck and orange pâté pickled beets, shallots, crisp endive, toast

## **Main Course**

Top side of Traditional English Beef, Yorkshire pudding – Sea salt butter glazed carrot and piccolo parsnips, fine beans and tenderstem broccoli, roast potatoes, and rich gravy

Baked courgette and pecan nut roast, Yorkshire pudding, V Sea salt butter glazed carrot and piccolo parsnips, fine beans and tenderstem broccoli, roast potatoes, and red wine vegetable gravy

Fillet of Local White fish, saffron potatoes, wilted greens, butter sauce

## **Dessert**

Tart au citron, Berry compote, Cornish clotted cream

Double chocolate brownie sea salt caramel, candied nut praline, clotted cream V

Platter fresh fruits coconut granola, passion fruit sorbet Vg

Tea, Coffee and Mint chocolates