



St George's Day Menu

Monday 23rd April 2012

**Pressed Hock & Flat Parsley Terrine
with homemade Horseradish & Lilliput Caper Cream**

Split Pea Voluté with smoked Chicken fritters

Home cured Honey Soused Mackerel with Pickled Vegetables



Deep-fried Whitebait, Basil and Mustard Cream Sauce*supp**



Golden Delicious Apple and Cider Sorbet to refresh the palate



Braised Shank of Lamb cooked with Rosemary & Root Vegetables

**Hay-baked Corn Fed Breast of Chicken
with roast Tomatoes, English Ale Sauce**

**Roasted Loin of West Coast Monkfish
with Braised Lentils, Fresh Pasta, Balsamic reduction**



**Les Bouviers' renowned Bread & Butter Pudding
with Cornish Saffron Ice Cream**

**Layers of Chocolate and Brandy Snap with Raspberries,
Butterscotch and Coffee Cream**

**A selection of Cheeses presented at your table
with home-made Walnut and Apricot Bread (supp £1.95)**



**A choice of selected Coffees and Teas
served with home-made Petits Fours**

Price: £33.95 per person

****Deep-fried Whitebait Course Supplement - £7.75****

