



Mothers Day Menu 2010.

*Chefs freshly prepared **vine tomato and basil soup** with crusty bread.(veg)*

*Rosewarnes **creamy fish chowder** with hake, salmon, cod, mussels and prawns*

***Crispy coated chicken goujons** with a sweet chilli dip and garlic mayonnaise.*

***Chilled Galia melon** with soft fruits and a light raspberry coulis.(veg)*

***Traditional prawn cocktail** with Marie rose sauce and granary bread*

***Oak smoked duck breast** with a noodle and fine bean salad with a honey and soy dressing.*

***Cornish goats cheese, black olive and tomato salad** with mixed leaves and herb oil.(veg)*

***Roast topside of Cornish beef** with Yorkshire pudding, gravy and horseradish sauce.*

***Free range chicken breast** stuffed with Cornish Brie and mushrooms with a chive cream sauce.*

***Roast confit of Barbary duck leg** with plums, smoked bacon and a light Madeira sauce.*

***Beer battered local hake** with homecut chips, tartar sauce and minted mushy peas.*

***Baked Cornish cod loin** with wild mushrooms, spring onions and saffron.*

***Char grilled vegetables** with a rocket and pinenut pesto dressing.(veg)*

***Chefs own herb Tagliatelle** with wild mushrooms, baby spinach and cream (veg)*

(All main courses - except fish & chips- served with a selection of fresh local vegetables and potatoes)

***Treacle tart** with chefs own nutmeg ice cream*

***Traditional sticky toffee** pudding with a butterscotch sauce*

***Fresh fruit salad** with Cornish clotted cream and an almond tuille.*

***Chocolate truffle pudding** with chocolate sauce and clotted cream*

***Iced almond parfait** with soused plums and caramel sauce*

***Coconut crème brulee** with poppy seed shortbread.*

*A selection of **Cornish cheeses** with biscuits and chutney*

3 courses £17.95 2 courses £14.45 1 course £9.95