



Sample Sunday Carvery

Served every Sunday between 12pm-3pm
(sample menu)

To Start

Chef's Soup of the Day

herb roasted croutons

Greek Style Salad

harlequin olives, sundried tomatoes & feta cheese

Homemade Duck Liver Parfait

*with juniper, redcurrant & port chutney
homemade walnut bread & baby leaf salad*

To Follow

From the Carvery...

Slow Roasted Topside of Cornish Beef

Roast Leg of Fowey Lamb

Roast Breast of West Country Turkey

Roast Leg of Cornish Pork

Honey & Whole Grain Mustard Glazed Ham

*All served with a selection of imaginatively cooked vegetables, chef's giant homemade
Yorkshire puddings & lashings of gravy*

From the Kitchen...

Creamy Garlic Mushrooms

served in filo pastry & mixed leaf salad

Grilled Fillet of Cornish Sea Bass

set on saffron potatoes with a tomato & garlic infused broth

Desserts

Chocolate Overload Cheesecake Pot

Traditional Bread & Butter Pudding

creamy vanilla custard

Raspberry Pavlova

topped with praline

Adult: 1 Course £11.95 2 Courses £15.95 3 Courses £18.50

Child (Under 10): 1 Course £7.95 2 Courses £11.50 3 Courses £13.50