

MULLION COVE HOTEL

SAMPLE SUNDAY LUNCH MENU

Starters

Leek and Potato Soup

Angel Hair Fries
(V,Su,M)

Pan Seared Scallops

Fennel Puree, Samphire, Cherries
Tomato
(F,Su,M,G,Mo)

Smoked Salmon

Lemon Jelly, Caper Mayo, Melba Toast,
Micro Rocket
(F,Su,M,G)

Main Course

Roasted Topside**or Slow Roasted Pork Belly**

Roast Potatoes, Roasted Vegetables,
Gravy, Yorkshire Pudding
(Su,M,G,E,C)

Pan Seared Sea Bream Fillet

Bacon and Mussel Chowder, Samphire
(F,Su,M)

Walnut and Cornish Blue Cheese Fritters

Apple Puree, Braised Celery, Walnut
Roasted Potatoes, Grape Yoghurt
(Su,M,V,TN,E)

Sweets

Vanilla Panna Cotta

Rhubarb Puree, Rhubarb Jam, Financier
(M,G,Su,E)

Chocolate and Raspberry Tort

Apricot Glaze, White Chocolate
Mousse, Raspberry Coulis, Fresh
Raspberries
(M,Su,E,V)

Baked Custard Tart

Fresh Strawberries, Apple Sorbet
(M,Su,G,E,V)

To Finish

Freshly Ground Cornish Roasted Coffee or
Tregothnan Loose Leaf Tea with Handmade
Petit Fours
(£3.50 each)



Two Courses £19.95

Three Courses £22.95

For your information and reassurance, all dishes show which potential allergens they may contain :E=Egg;
Mo=Mollusc; CR=Crustacean; C=Celery; M=Milk; F=Fish; TN=Tree Nuts; So=Soya; Se=Sesame; Su=Sulphites; Lu=Lupin;
Pe=Peanuts; Mu=Mustard; G=GlutenV= dishes suitable for vegetarians VE=dishes suitable for vegans