

MULLION COVE HOTEL

SAMPLE DAILY MARKET MENU

STARTERS

Leek and Potato Soup

Angel Hair Fries
(V,Su,M)

Chicken Liver Parfait

Red Pepper Relish, Toasted Brioche, Watercress
(Su,M,G,E)

Smoked Salmon

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

MAIN COURSE

Pan Roasted Duck Breast

Dauphinoise Potato, Carrot Puree, Fine Beans, Thyme
Sauce (Su,M,G)

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)

A Selection of Homemade Ice Cream

Ice Cream or Sorbet served in a Brandy Basket
(V,G,E,M,TN,Su)

A Selection of Three Cornish Cheese

Please choose from our cheese selection
Biscuits, Chutney and Grapes
(V,M,E,TN,Su)

TO FINISH

Freshly Ground Cornish Roasted Coffee or
Tregothnan Loose Leaf Tea with Handmade
Petit Fours

CHEESE BOARD

Our Selection of cheeses have been handpicked by chef to ensure that we are providing you with the very best English and Cornish Cheeses. Each cheeseboard is served with crackers, homemade chutney, apple and celery

Cornish Camembert

Soft white mould coating and a creamy centre.
Cow's Milk. Pasteurised. (V)

Cornish Brie

Mild Flavoured Soft Creamy Cheese.

Driftwood

A soft goat's cheese coated with ash
full bodied flavour. Produced by Whitelake
Unpasteurised. Goat's Milk. (V)

Helford Blue

Soft and creamy yet full of flavour with a greyish
blue rind. Cow's Milk. Pasteurised. (V)

Cornish Blue

Gorgonzola style texture.
Cow's Milk. Pasteurised. (V)

Cornish Nettle Yarg

Caerphilly style cheese wrapped in nettle leaves
Cow's Milk. Pasteurised. (V)

£39.95 per person

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=Gluten; V=dishes suitable for vegetarians VE=dishes suitable for vegans