

MULLION COVE HOTEL

SAMPLE A LA CARTE SUMMER MENU

STARTERS

Coronation Chicken Terrine

Curried Slaw, Watercress and Apricot Salad,
Toasted Sourdough (G,Su,E)

Blow Torched Mackerel Fillet

Mackerel Tartare and Pate, Pickled Grape Jelly,
Samphire, Mackerel Toast, Chervil Oil (F,Su,M,G)

Heritage Tomato Salad

Mozzarella Ravioli, Balsamic Jelly, Basil Crisps (Su,M,G,V)

Oysters

Cucumber Spaghetti, Orange and Strawberry Jelly
Mint Frost, Pimms Reduction (F,Mo,Su)

FROM THE GRILL

8oz* Ribeye of Cornish Beef

(£5.00 Supplement for Dinner Inclusive Guests)

8oz* Sirloin of Cornish Beef

(£5.00 Supplement for Dinner Inclusive Guests)

Steaks served with New potatoes and Vegetables or Rustic Chips
and Salad with either Black Pepper, Béarnaise or Red Wine Sauce
(Su,M)

*Steaks are weighed pre cooking

MAIN COURSE

Pancetta Crusted Pork Loin

Confit Belly, Cider Poached Apples, Peas and Beans,
Cider Sauce (M,Su)

8oz* Fillet of Beef

Mushroom Ketchup, Potato Galette, Baby Summer Veg,
Bearnaise Sauce(Su)
(£9.00 Supplement for Dinner Inclusive Guests)

Pan Seared Fillet of Wild Seabass

Crab Tortellini, Fennel Puree, Baby Leeks, Dill Beurre Blanc
(F,Su,M,G,Cr)

Roasted Summer Squash Cups

Sage Risotto, Squash Puree, Sage Crisps, Toasted Seed
Dressing (Su,M,V)

SWEETS

Vanilla Panna Cotta

Poached Strawberry, Strawberry Compote and Jam,
Financier, Shortbread Crumb (M,Su,E,G)

Chocolate Pave

Textures of Cherry (M,Su,E,G,V)

Peaches and Cream Battenberg Cheesecake

Peach Sorbet, Mini Meringues (M,Su,E)

Three Course £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