

MULLION COVE HOTEL

SAMPLE DAILY MENU

STARTERS

Sweet Potato Soup

Sweet Potato Crisps (Su,M,V)

Chicken Caesar Salad

Baby Gem, Soft Boiled Egg, Anchovy Dressing, Parmesan, Crispy Ham, Croutons (Su,M,G,F)

Grilled Fillet of Sole

Pea Puree, Batter Bits, Tartare Sauce (F,Su,G)

Walnut and Cornish Blue Cheese Fritters

Apple Puree, Grape Yoghurt, Braised Celery (V,M,TN,Su,C,E)

MAIN COURSE

Pan Seared Pork Tenderloin

Fondant Potato, Fine Beans, Carrot Puree, Madeira Sauce (Su,M)

Slow Roasted Shoulder of Lamb

Dauphinoise Potatoes, Aubergine Puree, Spinach, Minted Jus (Su,M)

Grilled Mackerel

Horseradish Crushed Potatoes, Beetroot and Apple Puree, Spinach, Dill Sauce (F,Su,M)

Pan Seared Fillet of Cod

Sauté New Potatoes, Samphire, Caper Beurre Noisette (F,Su,M)

Leek and Wild Mushroom Fricassee

Crispy Poached Egg, Garlic Bread, Salad (V,Su,M,G,E)

SWEETS

Dark Chocolate Delice

Dark Cherries, Cherry Sorbet, Pistachio Crumb (M,SU,G,Su,TN)

Treacle Tart

Fresh Berries, Cornish Clotted Cream (M,G,SU,E)

Vanilla Panna Cotta

Fresh Berries, Raspberry Coulis, Coconut Crumb (M,SU,TN,Su)

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)

A Selection of Six Cornish Cheese

Please choose from our cheese selection Biscuits, Chutney and Grapes (V,M,E,TN,Su) (£5.95 per person)

TO FINISH

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



Three Course £42.00 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