

MULLION COVE HOTEL

SAMPLE SPRING MENU

STARTERS

Cornish Crab Tian

Crab Bisque, Confit Fennel, Watermelon

Seared Scallops

Pea Puree, Crispy Ham, Pea Shoots

Pressed Pork Belly

Black Pudding Puree, Pickled Apples, Crackling

Poached Hens Egg

Pureed and Roasted Cauliflower, Crispy Capers, Beurre Noisette

MAIN COURSE

Roasted Rack and Confit Shoulder of Lamb

Aubergine Puree, Purple Sprouting Broccoli Minted Fondant, Madeira Sauce

Pan Roasted Chicken Supreme

Pancetta Gnocchi, Kale, Caramelised Onion Puree Thyme Sauce

Pan Seared Fillet of Cod

Clam and Bacon Chowder, Crispy Kale

Roasted Fillet of Sea Trout

Cocotte Potatoes, Samphire, Basil Oil Red Pepper Puree

Celeriac Risotto

Confit, Roasted and Pickled Celeriac Jerusalem Artichokes, Thyme Dressing

FROM THE GRILL

8oz* Ribeye of Cornish Beef

£5.00 Supplement

8oz* Sirloin of Cornish Beef

£5.00 Supplement

8oz* Fillet of Cornish Beef

£9.00 Supplement

All our steaks are served with either New potatoes and Vegetables or Rustic Chips and Salad with a choice of either, Black Peppercorn or Red Wine Sauces (Su,M)

**Approximate weight before being cooked*

SWEETS

Fresh Fruits and Berry Tartlet

Vanilla Patisserie Cream, Burnt Sabayon Pistachio Dust (M,E,SU,TN)

Dark Chocolate and Hazelnut Delice

Gin and Vanilla Yoghurt, Raspberries

Profiterole

Praline and Strawberry Filling Chocolate Sauce, Strawberry and Lime Salsa



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