



Mothering Sunday 18<sup>th</sup> March 2012 Lunch from 12 to 2pm, dinner from 6pm  
**Menu 19.95**

**To start**

Beetroot marinated salmon, rocket salad, horseradish dressing

Button Mushroom and Walnut soup [v]

Ham hock and confit of duck terrine sauce gribiche

Green pea and blue cheese risotto [v]

**Main course**

Roast leg of lamb, pear and lentil compote, mint red wine jus

Baked fillet of local hake with a white crabmeat and dill cream sauce

Pan-fried medallions of pork fillet sage and apple puree, crispy leeks and red wine jus

Spinach and artichoke tart with creamed leeks and herbs

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Roast potatoes and steamed buttered vegetables

**Dessert**

Vanilla bread and butter pudding, cinnamon anglaise

White chocolate mousse with rhubarb

Selection of Cornish cheese with chutney and rye bread

White wine poached pear with hazelnut brittle and saffron ice cream

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Tea or coffee & fudge + £1.50 per person

