

FIRST COURSE

Soup of the Day
With homemade bread

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Hot Crab Pot
Local crab with peppers, brandy, mustard, cream and dill with a Trelawney
cheese top served with toast

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Smoked Salmon Fritters
Spiced Cornish smoked salmon fritters served with a mint and coriander
chutney

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Kestle Farm koftas
Lobbs lamb kofta kebabs with tomato and red pepper relish

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Cornish Brie Crumble
Roasted Pumpkin, pesto and brie, topped with a seeded crumb, baked and
served with toast

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Mevagissey Scallops
Seared and served with a garlic or chilli citrus butter

Sample Menu, dishes may change.