



A Selection of Private Dining Menus

All menus may require amendment with seasonal variations.

Any menu can be amended to take account of any personal preferences.

Maximum number of guests for Private Dining is 40.

We cater for and respect all dietary conditions.

Please tell us if any guests require a special menu option. It will be added to the selected menu as an additional alternative and will not affect the price of the selected menu.



Menu A

£26.00

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Oxtail Soup
with Crispy Croutons

Fillet of Oak Smoked Trout
with Watercress and Toasted Pine Nut Salad

Mango, Melon and Kiwi Medley
with Refreshing Sorbet

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Tails of Monkfish Wrapped in Black Forest Ham
with Black Olives and Capers

Gammon Steak
with Griddled Fresh Pineapple and Crispy Fried Egg

Spring Lamb Cutlets
with Redcurrant and Port Jus Accompanied by a Timbale of Wild Mushroom Couscous

Fillet of Chicken in Tarragon and White Wine Sauce
Set on a Bed of Wilted Fresh Baby Leaf Spinach

Main Courses are served with a Selection of Fresh Seasonal Vegetables and Potatoes

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Apple Crumble

Lemon Meringue Pie

Brandy Snap Basket
Filled with Very Cherry Ice Cream

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Coffee and Mints



Menu B
£24.00

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Butternut Squash and Sweet Potato Soup

Melon and Kiwi Medley
with Refreshing Sorbet

Smooth Pork Liver Pate
Served with Apple Chutney and Brown Toast

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Whole Baked Rainbow Trout
Stuffed with Honey and Almonds and Set on a Bed of Watercress

Cornish Venison Sausages
with Sherry and Mushroom Gravy and Sweet Potato Mash

Medallions of West Country Pork
in a Rich Tomato, Herb and Chasseur Sauce on Sweet Potato

Slowly Roasted Leg of Duck
with Whiskey Marmalade Jus and Wild Mushroom Risotto

Main Courses are served with a Selection of Fresh Seasonal Vegetables and Potatoes

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Brandy Snap Basket Filled with Fresh Fruit Salad

Creamy Rice Pudding with Grated Nutmeg

Fresh Whipped Cream Filled Profiteroles with Chocolate Sauce

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Coffee and Mints



Menu C
£25.00

Spicy Parsnip Soup
With Cheese Croutons

Half Galia Melon
Filled with Summer Fruits and Crème Fraiche

New Season Looe Sprats
Served with a Herb Sauce

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Pan Fried Fillet of Cod
with Chorizo Sausage, Grilled Tomato and Wild Rocket

Pork and Mushroom Wellington
Accompanied by Rich Mushroom Gravy

Slow Roasted Lamb Shank
in a Tomato and Herb Sauce Resting on Onion Mash

Sweet Peppers Stuffed with Couscous
and Gratinated with Parmesan Cheese

Main Courses are served with a Selection of Fresh Seasonal Vegetables and Potatoes

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Freshly Baked Apple Strudel with Custard

Chocolate Cups Filled with Chocolate Chip Mint Ice Cream and Drizzle of Crème de Menthe

Traditional Plum Pudding

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Coffee and Mints



Menu D
£28.00

Cream of Tomato and Basil Soup
With a Leaf of Basil

Fillet of Smoked Mackerel on a Bed of Radicchio
And accompanied by a Nutty Horseradish

Smoked Salmon, Prawn and Avocado Tian
with Marie Rose Sauce

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Whole Cornish Sea Bass
with Sea Salt and Cracked Black Pepper

Slowly Roast Shank of Spring Lamb
in a Mint and Rosemary Jus

Pan Fried Medallions of West Country Fillet of Pork Loin
in a Rich Tomato, Herb and Chasseur Sauce on Sweet Potato

Stuffed Sweet Peppers
Filled with Mediterranean Couscous

Main Courses are served with a Selection of Fresh Seasonal Vegetables and Potatoes

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Fresh Fruit Salad

Toasted Waffle Sandwich with Butterscotch Crunch Ice Cream and Maple Syrup

Steamed Vanilla Sponge Pudding with Strawberry Jam and Custard

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Coffee and mints



Menu E
£24.00

Field Mushroom and Blue Stilton Soup
Drizzled with Fresh Cream

Half Melon
Filled with Summer Fruits and a Drizzle of Port

New Season Looe Sprats
Served with a Herb Sauce

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Pan Fried Fillet of Sole
with a Crust of Sesame Seeds and Pine Nuts on Tossed Wild Rocket

Cornish Venison Sausages
with Sherry and Mushroom Gravy on Mashed Sweet Potato

Slow Oven Roasted Lamb Shank
in a Tomato and Herb Sauce on a Mound of Onion Mash

Pork Schnitzel Crumbed in Parmesan and Sage
on a Bed of Wilted Baby Leaf Spinach Accompanied by a Soft Boiled Egg

Main Courses are served with a Selection of Fresh Seasonal Vegetables and Potatoes

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Thunder and Lightening Meringue
Crushed meringue bound with Clotted Cream and Golden Syrup

Bread and Butter Pudding

Fresh Fruit Salad

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Coffee and Mints