



VALENTINES DAY
WEDNESDAY 14TH FEBRUARY 2018



To Start

Cornish crab and scampi gnocchi with a lobster bisque glaze £7.50

Cornish mussels steamed in Cornish cider, garlic & leeks, & garlic bruschetta £7.00

Carpaccio of Church farm fillet of beef, parmesan shavings,
 rocket and anchovy dressing £7.95

Truffle potato cake topped with a free range poached hens egg and hollandaise £6.95

Game terrine with home made piccalilli and toasted sour dough £6.95

Middle

Bourride of Chicken, poached in a rich broth, thickened with garlic mayonnaise, on
 creamed potato with a salad of gem, apple, celery and grain mustard dressing. £16.50

Fillet of Church farm beef on shallot puree, with oxtail slow braised in Amarone,
 baby onions, wild mushroom and Marsala sauce. £23.00

Panache of Cornish fish saffron risotto, Champagne & smoked salmon sauce £16.50

Duck a l'Orange, confit duck leg, creamed celeriac, pea puree & a classic
 orange sauce £16.50

Wild mushroom, spinach and goats cheese vol au vents with a poached hens
 egg and a pimento cream £14.95

To Finish

Brioche apple bread and butter pudding with a Calvados crème anglaise £6.50

Crepe suzette, Classic pancakes with fresh oranges poached in a rich orange and
 liqueur sauce with Madagascan vanilla ice cream £6.50

Chocolate torte with fresh raspberries and Raspberry sorbet. £6.50

Passion fruit crème brulee with a blood orange ice cream £6.50

Selection of artisan French cheeses, Walnut bread, Vin Santo Raisins,
 apple & celery £8.50

Enjoy one or two courses, priced individually

or Enjoy three courses and for £40 we will send you a Prosecco cocktail with your dessert

Mother's Day Lunch Sunday 11th March 2018

2 Courses £22.50 3 Courses £28.00 Children 10 and under £10, 2 course

French onion soup with a cheese and onion bruschetta

Haddock goujons on a pea puree with tartare sauce

Potato gnocchi with spinach, peas and a four cheese fondue sauce.

Game scotch egg served warm with home made ketchup

Ham hock and foie gras terrine with crab apple jelly and farm house toast

Classic prawn cocktail with Canadian prawns & a bourbon marie rose sauce

Main

Roast Church Farm Sirloin of beef with Yorkshire pud, roast potatoes,
 & roast gravy

Slow roast Shoulder of lamb braised in Sauternes, apple & pear compote,
 roast potatoes & rich roast liquor.

Herb roasted chicken, apricot stuffing, bread sauce, Roast potatoes,
 Yorkshire Pud & roast gravy

Slow roast belly pork, apple sauce, stuffing, roast potatoes, Yorkshire
 Pud, and roast gravy

Panache of Cornish fish, on a potato cake with a saffron, basil and
 tomato veloute.

Alsace onion tart topped with melted brie, with buttered peas & new
 potatoes.

Desserts

Orange marmalade & Cointreau bread & butter pudding infused with Sauterne
 soaked raisins with orange anglaise and vanilla ice cream

Duo of chocolate cheesecake, with milk and dark chocolate
 with our own raspberry ripple ice cream

Individual apple strudel with apple semi freddo and cinnamon custard

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 Classic vanilla crème brulee, mixed berry compote and homemade short-
 bread

Selection of French cheeses, Walnut bread, George's chutney, grapes and
 celery