

Sample Restaurant Menu

Dining at the Fowey Hotel restaurant is a memorable experience in an elegant setting; Head Chef Mark Griffiths has been with the Fowey Hotel for a number of years and is one of only a few Master Chefs in Cornwall. The dinner menu, which changes daily, makes full use of the best of seasonally available Cornish produce. A Vegetarian menu is available on request.

Starters

Ham Hock, Pork Belly and Foie Gras Terrine

With Pickled Beetroot and Apple Puree

Vol-Au-Vent of Pan Seared Quail

With Creamed Shallots and Pancetta,
Quail Jus

Pan Seared Cornish Scallops and Hogs Pudding

With Leeks and Butternut Squash Coulis

Smoked Salmon Roulard

With Horseradish and Soused Cucumber,
Lemon Crème Fraiche



Main Courses

Pan Seared Fillet of Beef

With Fondant Potato, Roast Salsify, Spinach and Shallot Puree, Port Jus
(Supplement of £6.95)

Brioche Crusted Rack of Lamb

With Dauphinoise Potato, Braised Red Cabbage, Celeriac and Confit Shallots,
Mint and Balsamic Jus

Pan Seared Fillet of Turbot

With Crushed Potatoes, Creamed Savoy and Butternut Squash,
Smoked Bacon Veloute

Grilled Fillet of Plaice

With Rosti Potato, Leeks, Fine Beans and Marinated Tomatoes,
Chive Butter Sauce



Desserts

Dark Chocolate Fondant

With Caramel Sauce and Honeycomb Ice Cream

Iced Apple Parfait

With Caramelized Apples and Butterscotch Sauce

Steamed Blackberry Sponge Pudding

With Crème Anglaise and Vanilla Seed Ice Cream

Pineapple Bavarois

With Poached Pear and Pineapple Coulis



Coffee and Petit Fours