



SPINNAKERS
Restaurant

Sunday Lunch

Starters

(V) Leek and Potato Soup, helford blue croute

Chicken Liver Parfait, *red onion marmalade, toasted brioche, aged balsamic*

Pan Seared Cornish Mackerel, *nicoise salad, roquette pesto*

(V) Butternut Squash and Chive Risotto, *poached egg, roquette*

To follow

Traditional Roast Sirloin of Beef, *yorkshire pudding, swede and horseradish, roast vegetables, cauliflower bake, roast gravy*

Butter Baked Breast of Chicken, *savoy and bacon, cauliflower bake, roast vegetables, sage stuffing, thyme jus*

Roast Fillet of Hake, *butternut squash, purple sprouting, leeks, boulangère potatoes, parsley velouté*

(V) Dauphinoise and Spinach Gateau, *tenderstem, vine tomatoes, parsnip coulis, chive beurre blanc*

To finish

Sticky Toffee Pudding, *butterscotch sauce*

Berry Crumble, *crème anglaise*

Dark Chocolate Marquise, *poached pear, raspberry jus*

A Selection of 3 Local Cheese's, *apple chutney, grapes and selection of biscuits*

Please choose three cheeses from the list below (£3.00 supplement)

St Endellion Luxury Brie, Helford Blue, Tintagel, Pennard Ridge Red Goats Cheese, Bosvean, Cornish Smuggler, Keltic Gold

Selection of Cornish Ice Creams

Vanilla Seed, Toasted Coconut Clotted Cream and Strawberries, Chocolate Fudge, Butterscotch and Pecan Nut, Honeycomb, Rum and Raisin, Lemon Curd.

3 Courses - £18.00 per person

2 Courses - £14.00 per person

Tea or Coffee and Petit Fours - £2.95 per person

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

All prices are inclusive of VAT at current rate.

All our food is freshly prepared and cooked to order using where possible the finest local produce. During busier periods there may be a wait. All of our food is prepared in a kitchen where nuts may be present but may not be part of the ingredients.