



Penmorvah Manor Hotel

SAMPLE MENU

All our food is prepared using fresh locally grown produce where possible and is home made on a daily basis.

STARTERS

Chef's Homemade Butternut Squash, Sweet Potato and Cumin Soup served with a crusty Roll and Cornish Butter

Falmouth Bay Mussels steamed in White Wine with Shallots, Parsley, Cream and Lemon

Glazed Honey roasted Figs tossed with crumbled Cornish Gervick Goats Cheese and Pinenut Salad

Locally smoked Chicken and Mango Salad with Sun-blushed Tomatoes and a Vinaigrette Dressing

Buffalo Mozzarella served on a bed of Rocket with Vine Ripened Tomatoes and seasoned Extra Virgin Olive Oil

Line-caught Mackerel Fillets grilled and nested on buttered Green Beans with a Black Olive Tapenade Dressing

Sautéed Black Pudding Salad accompanied with a Penmorvah Free-Range poached egg, crispy croutons and Balsamic Vinegar Dressing

MAINCOURSE

(From the land)

Cornish fillet of Beef Gateau stacked with roasted Peppers and caramelised Shallots finished with Madeira Sauce

Wild Boar and Apple Sausages braised with fresh herbs, tomato and Puy Lentil Ragù served with a creamy Mash Potato

Pan-fried Venison Steak accompanied with Penmorvah Orchard Plum and Apple Compote

Slow cooked English Lamb Shank served with Root Vegetables and Rosemary Jus

Breast of Westcountry Chicken napped with a Wild Mushroom and Smoked Bacon Sauce

Belly of Pork glazed with a sticky Honey and Orange Sauce served with Bok Choi and steamed Jasmine Rice

MAINCOURSE

(From the sea)

Grilled fillet of Sea Bass nested on a bed of Prawn, Saffron and Spinach Risotto

Oven roasted Supreme of Cod, presented on a Mussel, Leek and Saffron Broth

Fillet of Bream with crispy skin served with a timbale of Jasmine Rice and our own Chilli Jam

Fish and Chips with fresh landed Fish from Newlyn deep fried in a traditional batter and served with hand-cut chips, peas and homemade Tartar Sauce

VEGETARIAN

Roasted Mediterranean Vegetables stacked on a bed of Tabbouleh Salad and a Mint Yoghurt Sauce

Wild Mushroom and Pinenut Risotto topped with Parmesan and Rocket

Twice baked Cheese and Red Onion Soufflé with Feta, Tomato and Pesto Sauce