



SHARROW BAY

The Original Country House Hotel

"Gourmet Menu"

Starters

Soufflé

Stilton, Roast Onion, Spinach

Crab

Cornish White Crab, Szechuan Pineapple, Coconut, Lime, Chocolate

Scallops

West Coast Scallops, Boudin noir, Granny Smith, Sorrel, Shallot, Cider

Grouse

Breast of Grouse, Pearl Barley, Black Chanterelles, Heather Honey, Islay Whisky

Ballotine

Rabbit, Cured Ham, Pistachio

Asparagus, Pickled Mushrooms, Truffled Cream Vinaigrette

Mains

Duckling

Gressingham Duck, Foie Gras, Hasselback Potatoes, Rhubarb, Beetroot, Orange

Lamb

Loin of Local Lamb, Pistachio Crust

Summer Girolles, Apricot, Celeriac, Samphire

Turbot

Turbot, Lobster, Saffron Potatoes, Samphire, Lemongrass

Halibut

Halibut, Nut Crust, Baby Leeks, Verjus, Potato Terrine

Pithivier

Mushrooms, Spinach, Tomato

Wild Mushrooms, Madeira, Heritage Carrots, Broccoli

Desserts

Francis Coulson's Famous Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Fondant

Chocolate, Caramel, Almond

(Please note there is a ten minute wait for this dessert)

Peach

Woodruff Ice Cream, Fennel Granola, Frangipane, Raspberries

Mousse

Elderflower, Strawberry, Meringue

Cheese Trolley

Selection of British Cheeses

Chutney, Celery, Home-made Crackers, Fruits, Toasted Fruit and Nut Bread

(As an additional course £15.00pp)

£70.00 per person

Includes Coffee/Tea and Petit Fours

Please be sure to let us know of any special dietary requirements including allergies