



SHARROW BAY

The Original Country House Hotel

Gourmet Menu

Starter

Suisse Soufflé

Stilton, Roast Onion, Spinach

Dressed Cornish White Crab

Granny Smith, Ginger, Mint, Radish, Lime

Seared Scottish Scallops

Nashi Pear, Buttermilk Tarragon, Walnut, Celery, Coffee

Roast Breast of Quail

English Asparagus, Morels, Wild Garlic

Ballantine of Rabbit, Cured Ham and Pistachio

Asparagus, Pickled Mushrooms, Truffled Cream Vinaigrette

Main

Breast of Duckling

Seared Foie Gras, Hasselback Potatoes, Rhubarb, Beetroot and Orange

Noisette of Wild Venison

Roast Butternut, Roast Shallots, Spinach, Pickled Blackberries, Juniper Berry & Douglas Fir

Fillet of Turbot

Buttered Lobster, Saffron Potatoes, Samphire, Lemongrass

Fillet of Halibut with Nut Crust

Buttered Baby Leeks, Verjus Golden Sultanas, Potato Terrine

Pithivier of Mushrooms, Spinach, Tomato

Wild Mushroom & Madeira Sauce, Roasted Heritage Carrots, Broccoli Florets

Dessert

Francis Coulson's Famous Sticky Toffee Pudding

Toffee Sauce

Strawberry and Vanilla Soufflé

Strawberry Nectar, 'Strawberries and Cream' Ice Cream

Passion Fruit Cheesecake

Lime Gel, Coconut Sorbet, Tropical Fruit Salsa

Dark Chocolate and Raspberry Tart

Pistachio Ice Cream with Rosewater and Raspberry Gel

Selection of British Cheeses

Chutney, Celery, Biscuit Selection
(As an additional course £8.50pp)

£67.50 per person

To Finish

Coffee or Tea with Petit Fours

£4.50 per person

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