



SHARROW BAY

The Original Country House Hotel

"Gourmet Menu"

Starters

Suisse Soufflé

Stilton, Roast Onion, Spinach

Cornish White Crab

Szechuan Pineapple, Coconut, Lime, Chocolate

West Coast Scottish Scallops

Mushroom Ketchup, Jerusalem Artichokes, Tangerine Confiture, Eryngii Crisps and Coriander Cress

Roast Breast of Quail

Croquet of the Leg meat, Pancetta, Spinach, Madeira and Truffle Sauce

Veal Sweetbreads

Pecan, Maple, Soy, Kale, Shallot Confit

Mains

Best End and Braised Shoulder of Local Lamb

Sharrows Bay Black Pudding, Beetroot Ketchup, Turnip Fondant

Breast of Gressingham Duckling

Grilled Pear, Potato and Celeriac Terrine, Seared Foie, Pear William Sauce

Fillet of Halibut

Nut Crust, Potato Terrine, Verjus Sultanas, Leek Velouté

Fillet of Turbot

Scallop and Mussel Mousseline, Samphire and Oil, Buttered Spinach, Sea Purslane

Steamed Suet Pudding

Fricassee of Wild Mushrooms and Leeks, Roasted Chestnuts, Caramelised Onion Sage Sauce

Desserts

Francis Coulson's Famous Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Duo of Chocolate Fondant

Miso Caramel Ice Cream, Candied Hazelnuts

Vanilla Cheesecake

Ginger Parkin, Rhubarb

Hibiscus Mousse

Lemon Shortbread, Raspberries, Pistachio

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