

Locally sourced, lovingly prepared

## Hot fork buffet example menu

Please choose 2 main courses from 12.50 pp

### **Main course**

## Meat and fish

Dexter beef in red wine, shallots, chestnut mushrooms

Beef lasagne

Roasted beef brisket

Coq au vin – chicken thighs in red wine, shallots, chestnut mushrooms

Spanish chicken stew with olives, chorizo, onion, lemon, potatoes

Cornish fish pie

Cornish fish stew

Dopiaza chicken curry

Thai green prawn curry

## Vegetarian and vegan

Roasted and spiced Cauliflower steak (gf/Vegan)

Spicy stir-fry vegetable filo slices (vegan)

Chickpea and Cornish kale curry

Aubergine parmigiana

Spanokopita (filo pastry with spinach, feta, herbs)

Thai green tofu and mixed vegetable curry

# All served with potatoes, rice and seasonal vegetables or salad

Puddings @ 5.00

Cheesecake

Black forest trifle

Chocolate and amaretto torte

Chocolate brownies

Cornish cheese selection @ 7.50

Yarg, Blue, Jacks served with biscuits, celery, grapes, chutney