Se, meat

sonny's Cornish kitchen

<u>Sit down 2 courses – choose 1 starter and main or 1 main and pudding plus vegetarian/vegan option if required</u>

<u>Plated starter</u>

Handmade smoked mackerel pate

Pork and chicken liver pate with sourdough

King Prawn cocktail

Salmon filet with beetroot and horseradish cream

Cornish Brie, melon and cucumber

Mackerel filet with fennel, and citrus dressing

Spinach and feta filo slice

Spicy vegetable filo slice (vegan)

Seasonal soup and bread

<u>Main course served with potatoes and seasonal vegetables</u>

Coq au vin – boneless thighs, red wine, chestnut mushrooms, shallots

Spanish chicken casserole – olives, lemon, white beans

6 hour Lamb tagine – layers of spice, lamb, fruit, onions

Slow cooked Dexter beef with red wine, shallots and mushrooms

Wild Mushroom stroganoff – mixed mushrooms, stock, crème fraiche

Thai green tofu and vegetable curry

Seasonal , meat, fish or vegetable tagine

Cornish fish pie

Cornish Hake and white bean stew with chorizo

Catch of the day – baked and served with fresh herb and garlic dressing

<u>Pudding</u>

Lemon cheesecake, chocolate and amaretto torte, Pavlova, Black Forest trifle, bread and butter pudding, Summer pudding, fruit crumble

Cornish cheese board 2.50 supplement

2 courses @ 19.75 pp

3 courses @ 24.00 pp

Service charged @ 14.00 per hour