



*The Falmouth Hotel*

## *Table d'Hôte Menu*

### *Starters*

*Lightly Spiced Falmouth Bay Scallops  
Black Pudding Fritters, Pancetta Salsa*

*Potted Local Cornish Crab  
Melba Toast, Baby Organic Leaves*

*Hoi Sin Duck Roll  
Sweet Chilli, Soy & Coriander*

*Cannelloni of Courgette, Goats Cheese & Pine Nuts  
Carrot Puree, Beetroot Syrup*

### *Main Course*

*Pan Roast Loin of Beswick Farm Venison  
Potato Fondant, Lentil Port & Thyme Sauce*

*Grilled Fillet of Newlyn Bream  
Garlic Sauté Potatoes, Olive & Dill Veloute*

*Pan Fried Local Calves Liver  
Grain Mustard Mashed Potato, Shallot & Pancetta Jus*

*Roast Butternut Squash Tagliatelle  
Pesto Dressing, Aged Parmesan*

### *Desserts*

*Dark Chocolate Mousse  
Berries Compote, Anise Ice Cream*

*Lemon & Lime Cheesecake  
Strawberry Coulis*

*Banoffee Crème Brûlée  
Shortbread Biscuits*

*Fresh Fruit Platter  
Lemon Sorbet*

*Selection of Homemade Ice Cream & Sorbet  
Cornish Cheeseboard, Homemade Grape Chutney  
Apple & Sultana Bread*

*Coffee & Petit Fours*