



*The Falmouth Hotel*

## *Sunday Luncheon*

### *Starters*

*Cream of Seasonal Vegetable Soup*

*Local Smoked Duck Breast Salad  
Hazelnuts, Redcurrant & Beetroot Syrup*

*Grilled Newlyn Sardines  
Spiced Sauce Vierge*

*Goats Cheese & Baby Spinach Samoa  
Tomato Salsa*

### *Mains*

*Braised Rolled Rib of Cornish Beef  
Yorkshire Pudding, Red Wine Gravy*

*Grilled Whole Newlyn Plaice  
Crushed Baby Potato Salad, Salsa Verde*

*Slow Roast Shoulder of Lamb  
Roast Potatoes, Mint Gravy*

*Roast Hazelnut & Asparagus Risotto  
Aged Parmesan, Basil Oil*

### *Desserts*

*Glazed Lemon Tart, Wild Berry Compote  
Chocolate Chip & Vanilla Baked Cheesecake  
Strawberry Syrup*

*Sticky Toffee Pudding, Vanilla Ice Cream  
Selection of Roskilly's Ice Creams and Sorbets  
Cornish Cheese Board, Pear Chutney & Biscuits  
(£2.95 Supplement)*

*Coffee & Petit Fours*