

# Falmouth Hotel Menus

## Fish

Grilled Fillet of Fresh Salmon  
with a lemon cream sauce

Pan Fried Bream  
with braised fennel and a tarragon sauce

Pan Fried Monkfish  
with a tomato and shallot sauce

Pan Fried Fillet of Sea Bass

*Fish courses may also be served as a main course  
Garnish as required*

## Main Course

Roast Breast of Chicken  
served with pomme fondant

Roast Loin of Pork  
with a Calvados sauce

Fillet of Cornish Beef  
topped with pate and mushroom Duxelle wrapped  
in puff pastry, baked and served with Madeira jus  
£4.50 supplement

Breast of Barbary Duck  
with Daufinoise potatoes and a black cherry sauce

Loin of Cornish Lamb  
with Chateau potatoes and a fresh Tomato and Basil jus

Roast Sirloin of Beef  
with a mushroom, red wine and shallot jus

Fillet of Pork  
pan fried with a confit of belly and a sage and cider sauce

Noisette of Lamb  
scented with lemon and thyme with herb stuffed  
apricots and a Masala sauce

Roast Forerib of Cornish Beef  
served with a Yorkshire pudding

Roast Fillet of Fresh Salmon  
with a creamed leek and white wine sauce

## Vegetarian

Wild Mushrooms and Asparagus Risotto  
with fresh parmesan

Grilled Goat's Cheese and Cherry Tomato Tart  
with a confit of red pepper and onion tartlet with a basil dressing

Roast Aubergine with Pesto