HANNAFORE POINT

OTEL & SPA

unday SUNDAY, 31ST MARCH

Starters

SMOKED SALMON AND PRAWN TIAN WITH LEMON CREME FRAICHE AND PARMESAN CROSTINI

CHICKEN AND APRICOT TERRINE WITH A CITRUS CHUTNEY, TOASTED SOUR DOUGH

FISH CHOWDER WITH FRESH EISH, MUSSELS, CLAMS AND A CRUSTY ROLL

SMOKED DUCK BREAST WITH A PORT AND ORANGE JUS, TOASTED WALNUTS AND A ROCKET SALAD

TRIO OF MELON SOAKED IN A VANILLA AND CARDAMON SYRUP SERVED WITH RED CHERRY COMPOTE AND TOASTED COCONUT

Mains

Served as a Carvery

THREE PEPPER ROASTED TOPSIDE OF BEEF WITH YORKSHIRE PUDDING AND HORSERA<mark>DISH SAU</mark>CE

HONEY MUSTARD GLAZED GAMMON HAM

SLOW ROASTED LAMB WITH MINT SAUCE

VEGETABLE NUT ROAST WITH A VEGETABLE JUS

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

Desserts

RASPBERRY PAVLOVA WITH VANILLA CREAM AND DARK CHOCOLATE SHAVINGS

MILK CHOCOLATE MOUSSE WITH A PISTACHIO BRITTLE

RHUBARB AND GINGER CRÈME BRULEE WITH SHORTBREAD BISCUIT

VANILLA CHEESECAKE WITH FRUIT COMPOTE AND WHIPPED CREAM

SELECTION OF CHEESE AND BISCUITS WITH A FRUIT CHUTNEY, CELERY AND GRAPES

+

THREE COURSES WITH TEA & COFFEE £29.95

TWO COURSES £24.95

MAIN ONLY £18 95

CHILDREN: THREE COURSES £16

TWO COURSES £13

MAIN ONLY £9

GF: Gluten Free GFO: Gluten Free Option V: Vegetarian VE: Vegan

VEO: Vegan Option Available

FOOD ALLERGIES &

INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order Thank you