

HANNAFORE POINT

— HOTEL & SPA —

WEDNESDAY 14TH FEBRUARY 2024

To Start

Rustic Tomato and Bean Soup topped with Parmesan Croutons

Ham Hock and Pickled Shallot Terrine with Red Onion Chutney, served with Melba Toast

Smoked Salmon with Rocket and a Poached Egg Salad served
with Confit Tomatoes and Balsamic Glaze

Feta Filo Parcels with Honey and Fresh Chilli with Toasted Almonds

Kedgeree Scotch Egg with Curried Mayonnaise and a Watercress Salad

For Main Course

Confit Duck Leg with Dijon Mash Potato, Grilled Heritage Carrots, Charred Leeks and a Port
and Red Wine Jus

Fillet of Plaice, stuffed with Spinach and Prawn Mousse with Sautéed Potatoes, Buttered
Savoy Cabbage, Grilled Courgettes and a Citrus and Capers Butter

Market Fishcake with a Fennel and Red Cabbage Slaw, Sauté New Potatoes and a Minted Pea
Salsa

Chicken Kiev with a Garlic, Parsley and Tomato Butter, served with Sweet Potato Puree,
Roasted Root Vegetables, Crispy Leeks and Parsnip Crisps

Mushroom and Spinach Risotto with Rocket and Parmesan Salad and a Black Garlic Dressing

For Dessert

Lemon and Lime Creme Brulee with Shortbread Biscuit

Raspberry Tart with Vanilla Whipped Cream and White Chocolate Strawberries

Chocolate Mousse with Pistachio Shortbread and Chocolate Shards

Mango and Lime Cheesecake with a Mango Coulis

Selection of Cheese and Biscuits with Grapes and Chutney

Tea and Coffee with Mints
(subject to changes and availability)

£30 per person

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**FOOD ALLERGIES
&
INTOLERANCES**

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

Thank you