

The Hannafore Point Hotel

TABLE D'HOTE DINNER MENU

Sample Menu

Split Pea Braised Ham Hock Terrine, Devon Chutney, Sourdough Wafer

Pan Seared Scallops, Saffron Cauliflower Puree, Crispy Pancetta & Mussel Velouté

Winter Pickled Vegetables, Feta Cheese, Pinenuts, Balsamic Glaze

Cauliflower Velouté with Three Cheese Croutons

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Pan Roast Chicken Supreme, Pomme Mousseline, Winter Greens & Chicken Jus

Fillet Of Halibut Fondant Potato, Braised Fennel, Curly Kale, Lemon Beurre Blanc

Seared Lamb Rump, Spring Cabbage, Heritage Glazed Carrots, Mustard Pomme Puree & Mint Jus

Pave Of Salmon, Cornish Mids, Fine Beans, Tender Stem Broccoli, Brown Shrimp & Lime Emulsion

Beetroot Risotto, Parmesan, Confit Cherry Tomatoes & Walnuts (V) West Country 8oz Grilled

Sirloin, Seasoned with Cracked Pepper & Sea Salt, Confit Mushroom & Tomato, Crispy Onion Rings, Chips & Peas & Peppercorn Sauce (£7.50 Supplement)

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Chocolate & Caramel Delice with Chocolate Ice Cream

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Blood Orange Posset, Strawberry Ice Cream & Shortbread

Vanilla Pannacotta Crushed Meringue & Forest Fruit Compote

Sorbet Selection with Berry Compote (V)

Two Courses - £32.00 per person

Three Courses & Coffee - £40.00 per person

Served 7:00 pm - 9:00 pm

Please ask your waiter/waitress about our Fresh Local Lobster

we kindly ask for 48 hours in advance when ordering, supplement may apply

Should you prefer your food more plainly cooked please do not hesitate to ask. Please advise us of any food allergies in advance