

# Whipsiderry Hotel

## 6 course Evening Dinner Menu

Twice Baked West country Cheddar Cheese Soufflé  
served with a Chive Spring Onion & Cream Sauce

Scottish Smoked Salmon Blini  
Crowned with Crème fraich & Marinated Vegetable

Selection of Chilled Fruit Juices



Homemade Tomato & Basil Soup

Freshly Baked Rolls



Pan Fried Pork Tender Loin

Accompanied by Caramelized Apples Rosemary & a Calvados Glaze

A Duo of Cornish Red Mullet & Lemon Sole Fillets  
Laced with a Black Truffle Butter

Home-made Green Lentil & Aubergine Moussaka  
Selection of Fresh Local Seasonal Vegetables and Potatoes



All Desserts are Home-Made

Apple and Blackberry Pie with Custard of Clotted Cream

Baileys Bread and Butter Pudding

Raspberry & Ginger Cheesecake

Triple Chocolate Profiteroles Gateaux

Summer Pudding

Fresh Fruit Salad Various Ices or Sorbets



Selection of Cornish Cheese from the Cheeseboard



Fresh Coffee & Mints