

Whipsiderry Hotel

6 course Evening Dinner Menu

Tiger Prawns Mussels & Scallop Au Gratin
served with Rosemary Baked Focaccia Bread

Warm Roquefort Mushroom & Pear Filo Parcel
served on a bed of seasonal leaves with a Garlic Cream Vinaigrette Dressing

Selection Chilled Fruit Juices



Homemade Moroccan Chick Pea Soup

Freshly Baked Rolls



Roasted Rack of Lamb

Accompanied by a rich Lamb Jue served on a Bed of Crushed New Potatoes

Grilled Monkfish Fillets

Drizzled with a Caper & Coriander Dressing Laced with Fresh Asparagus

Butternut Squash Brie & Redcurrant Tart

Selection of Fresh Local Seasonal Vegetables and Potatoes



Sticky Toffee Puddings with Pecan Nuts Toffee Sauce and Clotted Cream

Individual Chocolate Fondant Pudding with Cornish Vanilla Ice Cream

Strawberry & Clotted Cream Torte

Tipsy Bomb

Fresh Fruit Salad Various Ices or Sorbets



Selection of Cornish & International Cheeses from the Cheeseboard



Fresh Coffee & Mints