

ST ENODOC HOTEL

SAMPLE LUNCH MENU

Starters

Potted Loch Duart Salmon & Brown Shrimp
Butternut Squash Veloute & Crumbled Goats Cheese
Scorched Mackerel with Kimchi Salad & Lime*
Crispy Pork Belly, Celeriac Remoulade, Apple & Sage*
Warm Feta, Cauliflower & Pomegranate Salad*

*also available as a main course

Mains

Roast Cornish Hake with Lentils, Chorizo & Parsley Butter
Porthilly Moules Mariniere & Skinny Chips
St Ives Crab Linguine with Chilli & Coconut
Confit Duck Leg with Mash, Kale & Plum Sauce
Chicory & Walnut Tart with Cornish Blue, Port Poached Pear & Shallot Marmalade

Desserts

Avocado & Lime Parfait with Coconut Puree
Chocolate Pot with Vanilla Cream
Trio of Sorbets with Autumn Fruit
Vanilla & Yoghurt Pannacotta, Raspberry & Wild Berries
Cornish Cheese & Crackers with Port Poached Pear, Grapes & Quince (£3 supplement)

3 Courses £27.50

2 Courses £21.50

Please can all mobile phones be turned to silent whilst dining in the restaurant.
If you have any specific allergies or dietary requirements, please speak to a member of the team.
Please note, a discretionary service charge of 10% will be added to tables of 6 or more.

ST ENODOC HOTEL, ROCK, PL27 6LA
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