

ST ENODOC HOTEL

SAMPLE SUNDAY LUNCH MENU

Starters

Butternut Squash Veloute & Crumbled Goats Cheese
Scorched Mackerel with Kimchi Salad & Lime
Crispy Pork Belly, Celeriac Remoulade, Apple & Sage
Porthilly Moules Mariniere*

*also available as a main course

Mains

Roast Cornish Hake with Lentils, Chorizo & Parsley Butter
St Enodoc Roast with Roasted Potatoes, Heritage Carrot & Yorkshire Pudding
Chicory & Walnut Tart with Cornish Blue, Port Poached Pear & Shallot Marmalade

Desserts

Vanilla Pannacotta with Raspberry & Autumn Fruits
Chocolate Pot with Vanilla Cream
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.