

Amélie

MOTHER'S DAY

30TH MARCH

ON ARRIVAL

Glass of fizz for Mum

Cornish Oysters au natural/shallot vinegar
£4.50 each surcharge

TO START

Smoked salmon, dill cream, capers, lemon
King prawns, crab and crayfish cocktail, brown bread
Parma ham, figs and endive salad, orange dressing
Wild mushrooms, truffle, sourdough
Chicken liver parfait, chutney toast

TO FOLLOW

Rosemary thyme crusted Cornish leg of lamb, mint jus
Slow roasted sirloin of Cornish beef, red wine and thyme gravy
Poulet rôti, paprika, garlic, madeira sauce
Filet of cod, beurre blanc, samphire
Cashew, mushroom and courgette bake, red onion and tarragon gravy
All served with roast potatoes, Yorkshire puddings
Savoy cabbage and leeks, red cabbage and cranberries, celeriac, and sweet potato puree,
tenderstem broccoli, thyme and glazed carrots

TO FINISH

Chocolate fondant, clotted cream
Sticky toffee pudding, salted caramel sauce
Crème brûlée shortbread biscuits
Tiramisu

2 courses £25 - 3 courses £31



Consuming raw seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergy statement: Menu items may contain or come into contact with milk, eggs, wheat, peanuts, tree nuts, soy, fish, corn, sesame, mustard, celery, shellfish and sulphites. If you have any dietary requirements, please ask a member of staff.