

The Plume of Feathers

Contemporary Countryside Charm

MOTHERS DAY – SUNDAY 31ST MARCH

£25 – 3 Courses

£20 – 2 Courses

STARTERS

Spiced carrot & lentil soup, crème fraiche & coriander
Melon, berries, feta, honey & poppy seed dressing
Blue cheese crème brulee, fig chutney, crostini
Pressed ham hock terrine, peas, capers, chutney, sourdough
Smoked salmon, orange, hollandaise, fennel, rye
Classic prawn cocktail, bloody mary sauce, lemon, cucumber, brown bread
Crispy whitebait, garlic & saffron mayo, lemon
Warm salad of bacon, black pudding, mushroom, poached egg, mustard mayo

MAINS

ROAST

Rosemary & garlic Roast Cornish striploin of beef, red wine gravy
Slow cooked shoulder of west country lamb, minted gravy
Roast free range Chicken Supreme, pork & sage stuffing
Butternut squash & sage nut roast
(All served with roasted potatoes, Yorkshire pudding & seasonal vegetable selection)

Slow cooked belly pork, bubble & squeak, black pudding, cider gravy
8oz Rump steak, salsa verde, fries, garlic mushrooms
Cornish Hake Fillet, gnocchi, chorizo, capers, broccoli & herb oil
Crayfish, prawn & spinach linguini, crème fraiche, dill
Roasted pepper & lentil chilli, cous cous, mint yoghurt, coriander VGO
Celeriac, hazelnut & truffle risotto, parmesan VGO

DESSERT

Baileys crème brulee, shortbread biscuits
Sticky toffee pudding, clotted cream, salted caramel sauce
Warm cherry bakewell tart, vanilla ice cream
Selection of Cornish cheeses, grapes, biscuits, chutney
Selection of Cornish ice creams