



Fowey Hall

~ Sunday Lunch ~

Spiced butternut squash soup

(Pinot Grigio delle Venezie 2017 Az Agricole Anselmi - Venezie, Italy)

Smoked salmon plate, capers, lemon, peashoots, horseradish cream

(Picpoul de Pinet, Domaine Reine Juliette 2016 – Languedoc, France)

Ham hock terrine, piccalilli, toasted sourdough

(Pinot Noir JK, Scotto Family Cellars 2015 – California, USA)

Roast sirloin of beef, Yorkshire pudding, seasonal vegetables, roast potatoes, red wine jus

(Malbec, Casa Juanita 2017 – Mendoza, Argentina)

Roast pork loin, mustard mash, apple sauce, port jus

(Pinot Noir JK, Scotto Family Cellars 2015 – California, USA)

Spinach & ricotta ravioli, Parmesan sauce, pinenuts, spinach

(Scandalo, Bodegas Vinessens 2016 – Alicante, Spain)

Baked fillet of haddock, crushed potatoes, tenderstem, spinach, chive velouté

(Sauvignon Blanc 2017 The Awatere River Estate - Marlborough, NZ)

Sticky toffee pudding, toffee sauce, clotted cream

(Botrytis Semillon, Golden Mist, Three Bridges 2013 – Westend, Australia)

Warm chocolate brownie, chocolate sauce, vanilla ice cream

(Vin Santo di San Gimignano, Famiglia Strozzi 2007 – Tuscany, Italy)

Eton mess, crushed meringue, fruit compote, raspberry sorbet

(Vin Santo di San Gimignano, Famiglia Strozzi 2007 – Tuscany, Italy)

One course 18

Two courses 23

Three courses 28

Tea, coffee 3.75