

ST ENODOC HOTEL

SAMPLE DINNER MENU

Starters

Crab Tian with Pink Grapefruit, Red Cabbage Salad & Citrus Gel
Warm Pigeon Salad with Toasted Hazelnuts & Raspberry Vinaigrette
Squid with Kimchi, Sesame Seed, Cucumber & Lime
Duck Liver Parfait with Soy Gel, Smoked Duck Breast & Port Reduction
Butternut Squash Veloute with Crumbled Goats Cheese

Mains

Plaice Fillets with Celeriac, Toasted Cauliflower & Apple
Venison Haunch with Beetroot & Apple, Salsify, Potato Terrine & Sloe Port Reduction
Chicory & Walnut Tart with Cornish Blue, Port Poached Pear & Shallot Marmalade
Pork Three Ways with Sauerkraut, Mash, Armagnac & Prune
Lobster Bisque Bouillabaisse with Prawns & Monkfish

Desserts

Chocolate Delice with Doonbar Ice Cream
Rice Pudding with Malamado Plum Compote & Milk Sorbet
Vanilla Pannacotta with Raspberry Coulis & Autumn Fruit
Passionfruit Brulee with Pineapple Fruit Salad & Coconut Sorbet
Cornish Cheese & Crackers with Pear, Chutney & Quince (£2 Supplement)

3 Courses £37.50

2 Courses £29.00

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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