



Dinner

from 6 to 9pm

2 Course £40 • 3 Course £49

STARTERS

Roast tomato soup, basil, shoots, olive oil

Baked Camembert, caramelised walnuts, pickled beets, watercress

Maryland crab cakes, cucumber, keta, lemon beurre blanc

Seared Fowey scallops, celeriac puree, sauce Périgord, parsley

MAINS

Line caught hake, salsa verde, dressed crab, anchovy dressing

Spiced duck breast, haricot blanc & date cassoulet, Morteau sausage, truffle dressing

Roast South coast cod, buttered leeks, chorizo, red wine jus

Charred asparagus, bulger, pumpkin seeds, sumac, chilli, yogurt & mint dressing, coriander

All dishes served with seasonal vegetable selection; fries & salad also available.

DESSERTS

Morello cherry soufflé, vanilla cream

Raspberry & passion fruit Alaska, dark chocolate ganache, chocolate crumb

Dulce de leche crème brûlée, biscotti, berry compote

Selection of Cornish cheeses from the trolley, biscuits & preserves

Enjoy our cheese as a 4th course for £11.00

DESSERT WINE & DIGESTIF

Bulas LBV port £8.50 100 ml

Chateau Mignets sauternes £10.00 100 ml

Gonzalez byass, pedro ximénez sherry £10.00 100 ml

Grappa di Moscato £7.50 50 ml

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT.

Discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.



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