



# Dinner

*from 6 to 9pm*

2 Course £40 • 3 Course £49

## STARTERS

Leek & potato velouté, shoots, olive oil

Newlyn crab napoleon, grapefruit gel, avocado salad, parmesan crisp

Grilled camembert, crostini, pistachio, frisée

Whipped feta, asparagus tips, pomegranate, wild mushroom, parsley

## MAINS

Cornish stone bass, spiced dahl purée, baby spinach, lime butter sauce, pistachio

Kilhallon pork loin, sweet shallot purée, apple, puy lentils, red wine jus

South coast hake, olive, dill, citrus, fennel salad, herb emulsion

Courgette linguine, chili, garlic, parmesan, basil

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

## DESSERTS

Apricot soufflé, grand marnier cream

Mojito petit gateau, meringue kisses, almond sponge

Dulce de leche crème brûlée, biscotti, blackcurrant compote

Selection of Cornish cheeses from the trolley, biscuits & preserves

*Enjoy our cheese as a 4<sup>th</sup> course for £11.00*

## DESSERT WINE & DIGESTIF

Bulas LBV port £8.50 100 ml

Chateau Mingets 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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