



Prix Fixe

2 Course £21

3 Course £26

STARTERS

Carrot velouté, sumac, shoots, olive oil

Char-grilled asparagus, hummus, parmesan, citrus vinaigrette, parsley

Burrata, Parma ham, Sunkissed tomato, Soul farm leaf

MAINS

Sea bass, puy lentils, pickled beets, parsley, chorizo, anchovy dressing

Wild mushroom & spinach fricassee, bulgur wheat, dill, pumpkin seeds, sumac

Terras duck breast, pepper & honey, confit savoy cabbage, Morteau sausage, red wine jus

DESSERTS

Blueberry souffle, blueberry ripple cream

Cornish cheese selection, fig chutney, grapes, water biscuits

Dulce du leche crème brulee, blackcurrant compote

DESSERT WINE

Chateau Mignets Sauterne00 100ml

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.



RESERVATIONS@MEUDON.CO.UK • 01326 250541
HOTEL MEUDON • MAWNAN SMITH, FALMOUTH, CORNWALL TR11 5HT • MEUDON.CO.UK



@HOTELMEUDON