

THE WATER'S EDGE RESTAURANT

Sample Dinner Menu

To Start

- Sauté of Octopus**, King Prawn, Chorizo Salad
Red Mullet and Pepper Terrine, Candied Lemon, Pistou Dressing
Lamb Kidneys, Lardons, Cream, Shallots, Marsala
Confit Chicken Foie Gras, Baby Leeks, Cornish Asparagus,
Yellow Carrot Puree, Micro Herbs
Beetroot Tart, Red Onion Marmalade, Walnuts

As Main

- Beef**, Pan Seared Sirloin of Cornish Beef, Pont Neuf Potato,
Confit Tomato, Pea Sprouts (Supplement £7.00)
Monkfish, Medallions of Monkfish, Clams,
Bok Choi Poached in a Light Ginger Broth
Lamb, Canons of Lamb, Gratin Potato,
Sautéed Baby Spinach, Spears of Asparagus
Haddock, Smoked Haddock Croquettes, Oyster Velouté,
Cornish Purple Sprouting, New Season Baby Leeks
Asparagus, Spears, Velouté, Poached Hen's Egg, Hollandaise Sauce

For Dessert

- Vanilla Panna Cotta**, Poached Rhubarb, Running Duck Shiraz Granite
Flambéed Bananas, Crispy Almond Phyllo,
Toffeed Macadamia Nuts, Cornish Clotted Cream
Chocolate and Beetroot Cake, Candied Beetroot,
Raspberry and Beetroot Sauce
Steamed Spotted Dick, Crème Anglaise
Cheese, A Selection of Artisan Cheese,
Chutney, Wafer Biscuit (Supplement £3.00)

2 Courses £27.50

3 Courses £32.00