

B E A C O N
COUNTRY HOUSE HOTEL

STARTER

Chef's Home-made Cream of Vegetable Soup (V)

Goujons of Scampi served with a Sweet Chilli Sauce and salad garnish.

Stilton and Tomato Tartlets. (v)

MAIN

10oz Braised Steak cooked in Mushrooms and Red Wine Reduction

Breast of Cornish Chicken Royale, smothered in melted Davidstow cheese
and wrapped in crispy Bacon

St. Agnes Catch of the Day – Fillet of Hake

The Beacon Salad of the Day – Egg and Cheese.

Char Grilled Vegetables with a Sweet Chilli Sauce on a bed of wild rice (v)

All Mains served with Seasonal Vegetables

DESSERT

Chef's own Baileys Cheesecake

Bramley Apple Crumble with Clotted or Ice Cream or Custard

Trio of Kelly's Cornish Ice Cream

Or

Selection of Cheese and Biscuits

Please tell us if you have any food allergies or intolerances

**All meats supplied by Rob Carr Butchers St. Agnes Churchtown, Fresh Fish Daily,
supplied by John Earl of Chapel Porth.**