

BUDOCK VEAN

THE HOTEL ON THE RIVER



Sample Evening Dinner Menu

Our dinner menu changes daily.
Below is a sample menu to give you a flavour of what to expect:

Starters

A salad of mozzarella, confit cherry tomatoes, basil, watercress
5 spice roasted Barbary duck breast, spiced poached pear, pak choi
Cornish monkfish and tiger prawns, plum tomato dressing, sauté potatoes, chorizo, rocket
Locally smoked salmon, boiled egg, capers, cornichons, shallots

Carrot and coriander soup

Raspberry sorbet

Mains

Roast loin of wild Cornish venison, garlic roast new potatoes, red cabbage, carrot,
port and thyme jus
Seared tenderloin and slow cooked belly of locally reared pork, grain mustard mash,
cavolo nero, apple purée, sherry jus
Grilled supreme of locally landed hake, sauté potatoes, red chard, crab and samphire butter
Pan fried fillet of wild Cornish turbot, saffron potatoes, beans, peas, nage

Desserts

Vanilla Crème brûlée with short bread biscuits
Raspberry delice, pistachio nut and hazelnut cake with raspberry coulis
Sticky toffee pudding with toffee sauce served with Cornish vanilla ice cream
A selection of cheeses supplied by Hawkridge Farm, Barber's vintage Cheddar, Cornish yarg,
Keltic gold served with quince jelly, celery and biscuits
Cornish strawberries and Cornish clotted cream
A selection of Roskilly's ice cream and fresh fruit salad are also available

Coffee and mints served in the comfort of our lounges

Price:

£48 per person. Why not take advantage of our Advance Booking Offer and add dinner to your stay for just £29 per person when you book direct? This offer is not open to guests who book their accommodation indirect via an online travel agent.

