

THE CHAPEL

MOTHERING SUNDAY

Three courses for £50

To start

Butternut squash soup

Truffle dressing (vg)

Hen crab royale

Lime puree, compressed cucumber, concasse tomatoes

Ham hock terrine

Pickled vegetables, sourdough croutes, quince

For mains

Roast topside of Cornish beef

Yorkshire pudding, roast potatoes, winter greens, heritage carrots

Slow roasted leg of lamb

Roast potatoes, winter greens, heritage carrots, mint jelly

Pan-fried fillet of salmon

Creamed savoy, red cabbage purée

Mixed seed & nut loaf

Salsa verde, cauliflower purée, poached sultanas (vg)

To finish

Sticky toffee pudding

Clotted cream

Lemon meringue

Mandarin gel, crème fraîche sorbet

Dark chocolate tart

Cocoa nib tullie, tonka bean ice cream

Selection of Cornish cheeses

Crackers, quince, chutney (£4 supplement)



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Vegetarian (V), vegan (VE), gluten-free (GF), gluten-free option (GF*) dairy-free (DF).