

Best Western



Falmouth Beach Hotel

the hotel by the beach

Sunday Lunch Menu

Roast Garlic and Celeriac Soup (V)

Farmhouse Brussels Pate served with Tomato Chutney and Sour Dough Cruotes

Smoked Salmon with Chive Crème Friache and Herb Salad

Grilled Goats Cheese served on a Beetroot and Pine Nut Salad with Fig Relish (V)

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Roast Silverside of Cornish Beef served with Yorkshire Pudding and a Red Wine Gravy

Roast Loin of Pork with an Onion and sage Seasoning and Apple Sauce

Oven Baked Salmon Fillet served with a Spinach and Mornay Sauce

Roast Chicken Breast with Bread Sauce and Jus

Mixed Vegetable Nut Roast with Cherry Tomato Sauce and Rocket (V)

All served with a selection of Chef's Vegetables and Potatoes

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Fresh Fruit Salad served with Cornish Clotted Cream (V)

Meringue Nest served with Chantilly Cream and Fruits of the Forest (V)

Chocolate and Baileys Crème Brulee with a Belgium Chocolate Cookie (V)

Apricot Crumble with Custard (V)

Selection of Cornish Cheeses served with Biscuits and Grapes

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Freshly Filtered Coffee and Mints

£12.50 3 courses

£9.45 2 courses

£7.95 coffee Main course only

Starter/dessert for loyalty card £3.00

£7.45 Children's meal

Prices quoted from 1st May 2010

Cheese Selection

Old Smokey ~ A semi – hard full fat cheese. Made by hand with a delicious sweet, fruity flavour

Cornish Blue ~ Veined farmhouse cheese with a fresh, clean taste.

Cornish Yarg ~ Nettle covered Semi-hard Cow's Milk Cheese

Gevrik ~ A Handmade Soft and Creamy Goat's Cheese

St Endellion ~ Soft Brie Handmade in Cornwall using added Double Cream

Please ask waiting staff for your choices

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Freshly Filtered Coffee served with Mints

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Why not have a glass of Port with your Cheese...

House Port	£2.50
Cockburns Port	£2.50
Grahams Port	£2.60
Fonseca Port	£3.10
Warres Otima Port	£4.10

**A Large Print Menu is available,
If needed please ask the Restaurant Manager
Your Restaurant Manager this Lunch time
Will be Lorraine Corbett**

In Order to reduce food miles, support the local economy and provide the freshest food possible we use local seasonal produce to create the majority of our dishes.

Whilst we try to avoid it as much as possible, some of our foods may contain ingredients produced from genetically modified Soya or Maize.

Please ask the Restaurant Manager for details

