



LUNCH AND DINNER

Tamar Menu 2024

STARTERS

Prawn Cocktail, Marie Rose Sauce, Crusty Bread

Smoked Ham Hock Terrine, Apple Chutney, Watercress and Sourdough

Heirloom Tomato and Mozzarella, Basil Oil

MAIN COURSE

Braised Beef Brisket, Pomme Fondant, Maple Glazed Carrots, Thyme Jus

Pan Fried Sea Bass, Crushed New Potatoes, Seasonal Greens, Herb and Caper Butter

Vegetable Wellington, Rosemary New Potatoes, Seasonal Greens, Thyme Jus (*vegan*)

DESSERTS

Apple and Cinnamon Crumble, Custard, Spiced Sugar

Classic Chocolate Mousse with Vanilla Ice Cream

Mango Cheesecake, Fruit Coulis

FOLLOWED BY

Tea, coffee, and chocolate truffle

Please choose one option per course and notify your organiser of any dietary requirements.