

## **Arboretum Sample Menu – July 2010**

### **Starters**

Roast Vine tomato soup, mascarpone and sea salt - £6

Pan Seared Mackerel, lemon puree, chorizo, crisp radish - £8.50

Scallop Ceviche - £12

Foie Gras and chicken liver parfait, sauternes jelly, apricot grappa, croutons - £10

Cured meat platter, roasted peppers, confit garlic, olives - £9.50

Goat's cheese curd, beetroot, orange vinaigrette, candied pecan nuts - £8.50

### **Mains**

Chicken breast, confit leg fricassee, almonds, carrot puree, peas - £16

Sirloin of Dexter beef, watercress, parmentier potatoes, fondue tomato, kohlrabi, red wine jus -  
£22

Best end of lamb, confit riellette, creamy mash, spinach, thyme jus - £20

Lemon sole, smoked aubergine puree, prawns, peas, capers, beurre noisette - £17

Pan seared salmon, girolles, broad beans, smoked bacon chowder, crispy la rattee potatoes -  
£18

Pea risotto, mint parmesan, pickled girolle - £12

### **Dessert**

Glazed lemon tart, vanilla shortbread and apricot sorbet - £6

Crème Fraiche and vanilla pudding, strawberry salad and sorbet - £6

Vanilla cheesecake mousse, raspberries, peach sorbet and hazelnuts - £6

Dark chocolate and caramel mousse, chocolate biscuit, cherry ice cream - £6

Cornish artisan cheeses with fig relish and crisp breads - £9

Organic ice creams - £6

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