



The Cornwall Hotel

Easter Sunday Lunch

£33.50 per person - includes a gift for children

STARTERS

Roast Pork Belly (DF, GFO)

crispy egg, pea shoot and radish salad, sauce gribiche

Beetroot Cured Sea Trout

warm blinis, crème fraîche, lumpfish caviar

Chargrilled Asparagus Spears (VG, GF, DF)

romesco sauce, toasted hazelnuts

MAINS

Roast Topside of Beef | Roast Leg of Lamb | Vegetarian Nut Roast (DFO, GFO, VGO)

all served with crispy roast potatoes, braised red cabbage, cauliflower and leek cheese, seasonal mixed greens, honey roasted root vegetables, red wine gravy

DESSERTS

Egg Custard Tart

roasted rhubarb, elderflower sorbet

Strawberry Eton Mess (GF)

crushed meringue, Chantilly cream, berry coulis

Cheese Plate (GFO)

selection of three Westcountry cheeses, artisan biscuits, celery, chutney, quince membrillo

Dietary Key

GFO - Gluten Free Option | VGO - Vegan Option | DF - Dairy Free | DFO - Dairy Free Option

Please make the team aware of any dietary requirements