

Silks Bistro & Champagne Bar

Easter Sunday Lunch Menu

16th April 2017

Starters

Cream of Spring Onion Soup, Homemade Cornish Fantail Milk Roll

Smoked Mackerel Pate, Balsamic dressed rocket leaves with Granary Toast & Silks Tomato Chilli Chutney

Parma Ham & Pressed Ham Hock Terrine, dressed leaves, Homemade Red Onion Marmalade

3 Oysters Served on Crushed Ice & Red Wine Vinaigrette - supplement of £5.95

Moules Marinière - supplement of £5.95

Mains

Roasted Sirloin of beef, Yorkshire Pudding, Thyme Roasting Gravy

Roasted Leg of Lamb, Pan Gravy, Atlantic Rosemary Cream

Tranche Of Carbis Bay Hake, Westcountry Cheddar Gratin Mornay

Roasted Red Pepper & Sun Blushed Tomato Rissotto, toasted superseeds, parmesan

Served with Thyme Roast Potatoes, Buttered New Potatoes, Cauliflower Cheese & Seasonal Vegetables

Dessert

Cinnamon Sultana Bread & Butter Pudding with Clotted Cream

Fresh Strawberry & Sherry Trifle, White Chocolate Honeycomb Ice Cream

Warm Chocolate Brownie, Cornish Salted Caramel Ice Cream

Three Scoops of Ice Cream

Vanilla, Chocolate, Strawberry, Cornish Salted Caramel, Café Latte or Mango and Lemon or Raspberry Sorbet

1 course £11.95 per person

2 courses £14.95 per person

3 courses £19.95 per person

Please let us know if you have any dietary requirements or require any information on allergens. All Set Menus and Specials are subject to availability, alternatives will be offered where necessary.