

Freathy Farmhouse Evening Menu

Starters

*Prosciutto Wrapped Asparagus & Poached Quails Egg with a
Lemon & Thyme Hollandaise*

Baked Camembert with tangy plum sauce and veggie dip sticks

Fig Toasts with luscious Chutney & Goats Cheese

Prawn, Pear & Walnut baby leaf salad with seafood sauce

Caramelised Pear & Onion Tart with Feta and Mushroom

Seared Scallops with Parsnip Cream with Truffle Oil Drizzle

Butternut Squash Soup Shots & Crispy Sour Dough Wedges

Scallop Tartare with pickled beetroot, bacon & apple

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Mains

Creamy Chicken and Mushroom Casserole

Medley of Cornish fish in a Pie

Vegetable Risotto (V)

Fillet Steak with Balsamic Glaze

Homemade Freathy Farmhouse Pasta with a cheese, mushrooms, smoked ham sauce and truffle oil decoration

Vegetable Filo parcels (V)

Poached Salmon with a white wine sauce

Freathy Farmhouse take on Cornish Pasty

(Vegetable option available)

Proper Job Cornish Fish & Chips

Pork Cassoulet

Cornish Garden Frittata (V)

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Desserts

Mini Pavlovas

Chocolate Hazelnut Cheesecake with Raspberry Coulis

Passion fruit and Lemon Tart

Bread and Butter Pudding with boozy cream jug

Lemon and Lime Posset shots with shortbread biscuits

Warm Hedgerow Muffins with white chocolate crème Anglaise

Poached Pears with homemade Bailey's Ice Cream

Warm fruit/ berry compote with a selection of Homemade Ice Creams

Ice cream from a selection made by Sarah accompanied by delicate coffee kisses

Please Note...A Cheese board is available with a selection of local and other cheese for your pleasure, but prior notice is required for this service. Thank you.