

CHEF TOM BEANLAND

Andrew Reader on Roseland
August 20th birthday dinner.

Rosemary focaccia and cornish salted butter

Starters

Mussels steamed in cider, thyme, cream and garlic. Crusty bread.

Ham hock and sausage terrine. Ale Chutney. Toasted brioche. Pink onions and watercress.

Cold crevettes. Saffron and garlic Aioli.
Dressed leaves.

Deep fried Cornish Gouda Croquettes.
Red Onion and sweet chilli jam. Leaves.

St Ives bay Scallops. Pea puree. Crispy bacon. Lemon Vinaigrette.

Mains

Rolled Chicken Ballotine.
Pancetta and sausage Croquette.
Tarragon chicken veloute.

Cornish bouillabaisse.
Cod. King prawns. Mussels.
Tomato and fennel fish broth.
Herb croute.
Alioli.

Sirloin steak.
With Bearnaise sauce or classic peppercorn cream.

Roast Salmon loin.
Chorizo and lime parmesan crumb.
Cajun lemon mayo.

Sweet soy Tofu and peanut satay.
Coconut sticky rice ball. Chilli coriander verde sauce.

Lamb fillet. Pulled lamb leg Rillets.
Lamb sauce. Minted Salsa Verde.

Sides Choose 3.

Tomato, mozzarella, basil, shallots.

Caesar wedge Salad.
Butter Mashed potato.
Jersey New potatoes. With butter and herbs.
Triple cooked chips.
Fine beans, tenderstem broccoli, peas.
Garlic and cheddar Dauphinoise.
Steamed kale with red chilli and soy.

Desserts

Peanut butter and malteser warm Squillionaire shortbread. Clotted cream vanilla icecream. Salted caramel.

Lemon and yuzu Posset. Sesame crunch. Meringue. Raspberry.

Dark chocolate torte. Almond Praline
Sticky toffee sauce. Roddas Clotted cream.

Vanilla and honey Pannecotta. Pistachio. Roast cherries.