



## SAMPLE MENU

*Fig & Cornish Stilton Salad*  
*Locally Sourced Westcountry Hogs Pudding & Onion Salad*

\*\*\*\*\*

*Spiced Carrot & Coriander Soup*  
*Consommé*

\*\*\*\*\*

*Roasted Loin of Pork, Crispy Crackling & Cornish Orchards Cider Apple Sauce*

*Mozzarella & Parma Ham Stuffed Chicken Breast*

*Grilled Fillet of Cornish Coast Sea Bass*

*Free Range Omelette of Choice*

*Selection of Cold Buffet*

*Vegetarian (Please ask your Server)*

\*\*\*\*\*

*Mint Boiled New Potatoes*  
*Fresh Garden Peas*  
*Butter Glazed Carrots*

\*\*\*\*\*

*New York Style Vanilla Cheesecake accompanied with a Fresh Summer Berry Compote*  
*Fresh Farm Strawberries and Cornish Clotted Cream*

*Chocolate Torte & Roskilys Organic Clotted Cream Vanilla Ice Cream*

*Cornish Ice Cream*

*Selection of Sorbet*

*Selection Of Cornish Cheese*

\*\*\*\*\*

*Fresh Filter Coffee or Tea*

If you require wine, please ask the person who takes your order. Thank you.

### **HOUSE WINE**

*Various House Wines by the Glass 125ml £4.75, 175ml £6.00 or 250ml £7.80*

*By the bottle £19.50*

**Please ask for food allergy advice before placing your order.**

To make a dinner reservation please contact the Hotel -  
T: 01326 312869 | Email – [info@memblyhallhotel.co.uk](mailto:info@memblyhallhotel.co.uk)