

Barrowfield Hotel – Sample Menu

Starters

Homemade Locally Cornish Recipe Smoked Mackerel Pâté, served with creamy horseradish mayo, bread crisps and salad garnish (Fish, Egg, Dairy, and Gluten)

Homemade Fresh Vegetable Soup, served with a freshly baked crusty bread roll and butter (Gluten)

Selection of fruit juices

Main course

Traditional Oven Roasted Chicken. A butter basted roast chicken served with homemade stuffing and a thyme jus (Gluten)

Braised Lambs Liver & Bacon. Tender lambs liver wrapped in bacon & braised in a rich onion gravy (Gluten, Fish)

Chefs homemade Battered Cod. Deep fried battered cod served with a lemon wedge & fresh homemade tartar sauce (Fish, Gluten)

All meals are served with chef's choice of vegetables

A vegetarian option and choice of salads are available upon request

Desserts

Barrowfield Special Rice pudding made with Cornish clotted cream and a swirl of honey (Dairy)

Fresh cream double layered Strawberry Gateaux (Gluten, Dairy)

Jelly & Ice Cream (Dairy)

A Choice of Ice Cream (Dairy)

A Selection of Cheese, Biscuits and homemade chutney (Gluten, Dairy)

Teas and coffee will be served at your table

