

## Castle Dining Room Sample Menu

Star Castle caught crab wrapped in cucumber jelly, lobster mousse, fennel salad,  
lemon oil

Wild Bass, fricassee of baby gems, peas, spring onions, crayfish tails, tartare  
veloute

Seared Salakee duck, duck stew, purple sprouting broccoli, baby leek, cherry gel,  
kirsch jus

Marinated beetroot, goats cheese mousse, bread wafers, toasted pine nuts,  
rocket, beetroot syrup

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Butternut veloute, parmesan, truffle oil

Strawberry sorbet

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Seared beef fillet, braised beef cheek, parsnip puree, caramelized shallots,  
spinach, parmentier potatoes, madeira jus

Pork tenderloin wrapped in parma ham, carrot puree, caramelised apple, baby  
carrots, parsnip crisps, wholegrain veloute

Local John Dory, fennel puree, fondant potatoes, asparagus, crisp parma ham,  
sauce vierge

Local Brill, samphire, garlic puree, fine tart of caramelized onions, king oyster  
mushrooms, scallops, truffle butter sauce

Casserole of asparagus, wild mushrooms & spinach topped with a poached duck  
egg, spring onions

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Star Castle summer trifle, gin fizz cocktail

Orange cheesecake, orange jelly, blood orange sorbet, white chocolate sauce

Raspberry pavlova with Cornish clotted cream, raspberry ripple ice cream and  
coulis

Cornish cheeses with biscuits and onion marmalade