

The Quies Restaurant

Fresh Cornish Crab with Avocado Cream and Watercress Oil

Fresh Pineapple with Papaya, Redcurrants and Pimms Sorbet

Grilled Local Herb Sausage in Bacon with Roast Pears and Thyme

Fresh Carrot and Cardamom Soup with Orange

Local Fish and Shellfish Bisque with Rouille and Parmesan

Grilled Local Monkfish with Brown Shrimps, Roast Fennel and Pernod Cream
Cornish New Potatoes

Baked Loin of Pork with Parsnips Puree, Roast Peaches and Mango Jus
Maitre D'Hotel Potatoes

Fillet of Beef with Pak Choi and Red Peppers on Spiced Ginger Sake Jus
Parmentier Potatoes

Vol au Vent of Lightly Curried Vegetables with Coconut and Pineapple

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Grilled Dover Sole with Sea Salt, Lime and Garden Peas
Fat Chips £12.00 supp

Seafood Platter of Crevettes, Crabmeat, Mussels, Smoked Salmon and Watercress
Mayonnaise, Baby New Potatoes £12.00 supp

Fresh Grand Marnier Shortcake with Strawberries and Passionfruit Sorbet

Warm Chocolate Chip Muffin with Chocolate Sauce and Pistachio Ice Cream

Lemon Syllabub with Citrus Fruit Compote and Marzipan Biscuits

Trio Cornish Cheeses with Chef's Homemade Chutney