

# Mother's Day 2019

## 1st Innings

### **Soup of the Day**

Crusty bread & butter

### **Beesands Crab Soup**

Garlic aioli & crusty bread

### **Chicken Liver Parfait**

Onion marmalade, stout bread & walnut salad

### **Salt & Pepper Prawns**

With crispy shallots, chilli & lemon

### **BBQ Cornish Sardines**

Red pepper ragout, salsa verdi

### **River Fowey Mussels**

Shallots, garlic, white wine, cream & parsley.

Served with crusty bread

### **River Fowey Mussels**

Shallots, garlic, white wine, cream & parsley with crusty bread and skinny fries

### **Vegetable Moussaka 'V'**

Josper Grilled vegetables, roasted pepper ragout, cheese sauce & herb crumb

### **Josper Grilled Fish of the Day**

Cooked on the BBQ with a choice of side.

### **Supplement**

### **Side Orders all @ £4.00**

Truffle fries

Triple Cooked Chips

Minted carrots & peas

Chef's Caesar Salad

Honey & mustard roasted squash

Garlic & rosemary roasted new

## 2nd Innings

### **Roast Sirloin of Beef or Pork Loin**

Traditional roast with all the trimmings

### **Traditional Cod & Chips**

Beer battered cod, hand cut chips, lemon & tartar sauce. Add a choice of mushy or garden peas

### **The Cricket Inn Fish Pie**

Topped with cheddar mash & minted carrots & peas

### **Seafood Pancake**

A medley of seafood, scallops, prawns & pure white cod, served in a rich creamy sauce topped with Parmesan cheese & white Beesands Crab.

**Supplement £3.00**

### **King Prawn & Monkfish Curry**

Poached in a light saffron curry sauce, served with steamed rice & naan **Supplement £5.00.**

## Desserts

### **Vanilla Ice Cream**

Served in a brandy snap basket with salt caramel, chocolate crumb & popcorn

### **Cappuccino Creme Brulee**

With warm cinnamon doughnuts

### **Sorbet Selection**

Served in a brandy snap basket & fruit coulis

### **Dark Chocolate Mousse**

Salt caramel & raspberry sorbet

### **Cheese Selection**

Served with onion marmalade, pickled celery, biscuits & apple

### **Apple & Rhubarb Crumble**

Served with vanilla ice cream

**2 Courses for £23**

**3 Courses for £29**