

The Lugger Hotel and Restaurant

SAMPLE MENU

Seafood Chowder cooked with Cream, Fresh herbs and Rouille Croutons
Pan Seared Local Scallop with Fennel Concasse, Black Olive and Liquorice Reduction
Terrine of Pressed Confit Duck, Sweet Shallot Compote and Walnut Salad
Twice Baked West Country Cheese Soufflé with Tomato and Basil Salad
Cornish Crab Salad with Lemon Crème Fraiche and Seasonal Leaves

Lugger Sea Food Bouillabaisse with Saffron and Vegetable Broth
Fillet of West Country Beef, Wild Mushroom Dumpling, Whiskey and Peppercorn Sauce
Grilled Supreme of Corn Fed Chicken, Warm Salad of Asparagus, Tarragon and Tomato
Confit
Grilled Fillet of Sea Bass, Salad of Warm New Potatoes with Chive and Truffle Oil
Pea and Braised Gem Lettuce Risotto, Parmesan Crisp and Basil Oil

Medley of Temptation (Selection of Desserts to share)
Strawberry and Rhubarb Gratin with Almond Biscuit, Ginger Sorbet Glazed with Grand
Marnier Sabayon
Warm Chocolate Croquant with Vanilla Clotted Ice Cream and Raspberry Coulis
Poached Nectarines with a Creamy Vanilla Rice Pudding
Selection of Cornish Cheese with Homemade Chutney, Bread and Biscuits

The above are a selection from tonight's A La Carte Menu and the Menu du Jour

Didier Bienaime
Head Chef