

# launceston place

## 12-3pm Dinner Menu

House smoked salmon, watercress and turnip salad

West coast scallops roasted with aromatic herbs in their shell

"Royal Foie gras", dark caramel

Drunken partridge flambé with cobnuts

Veal sweetbreads, chestnuts, grapes

White Alba truffle risotto +£25.00 supplement

Classically prepared mallard with pressed sauce (for two)

Roast Denham Estate venison, chestnuts, red cabbage and spiced pears

Braised salmon, shallot and mushroom compote, artichoke, soft wild herbs

Cornish mackerel, cucumber, pickled onions, Oscietre caviar + £12.00 supplement

Beetroot parcels, gently poached quail eggs, Tunworth cheese

Tamworth suckling pig, wild mushrooms, cobnut potato puree

Rice pudding soufflé, raspberry ripple ice cream

Brown bread parfait, rum and raisin

Pear sorbet, red wine, spices, walnuts

"Death by chocolate", toffee mousse

Bitter lemon slices and thyme sorbet

Cheese from the trolley +£8.00 supplement

42.00 three courses

**Sunday Lunch Menu 24.00 three courses**