



**THE IDLE ROCKS**  
ST MAWES

## **FESTIVE LUNCH**

THURSDAY - SUNDAY  
9<sup>th</sup> - 23<sup>rd</sup> DECEMBER  
12NOON - 2PM

### **STARTERS**

#### **Pigeon Terrine**

Bacon, pickled walnuts, prune & apple ketchup, dandelion

#### **Cornish Seafood Bouillabaisse**

Roseland saffron aioli, sourdough, crab rouille

#### **Truffled Hens Egg (V)**

Jerusalem artichoke, cordyceps, braised salsify, winter truffle, sorrel

### **MAIN COURSE**

#### **Roasted Guineafowl**

Leek hearts, coco bean ragout, chard, herb boudin

#### **Cornish Plaice**

Pan roasted fillet, parsley farfalle, pickled girolles, foraged sea herbs  
bacon, aged parmesan

#### **Crown Prince Tart (V)**

Quince, beetroot, winter roots, red wine essence

### **DESSERT**

#### **Molten Chocolate Cake**

Mascarpone sabayon, hazelnut, pumpkin sorbet, passionfruit

#### **Clotted Cream Rice Pudding**

Textures of orange, cinnamon

#### **Trio of Cornish Cheese**

Seasonal chutney and accompaniments

**TWO COURSES**  
**£45 PER PERSON**

**THREE COURSES**  
**£60 PER PERSON**

### **SAMPLE MENU**

For special dietary requirements or allergy information, please speak to one of our team.