

LUNCH

Wednesday 8th June 2011

The Menu

Pan Fried Falmouth Bay Scallops

with smoked bacon, curried crust, cauliflower puree
and a simple butter sauce

A Cured Ham Salad

with roquette leaves, red onions, Parmesan shavings
and a mustard vinaigrette

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Tenderloin of English Pork

with spring greens, garden peas, broad beans,
dauphine potatoes and a mustard vinaigrette

Pan Fried Fillet of Hake

with a sauce of brown shrimps, lentils, saffron and chives

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Honey and Elderflower Crème Brulee

with Cornish strawberries

Coconut Parfait

with marinated oranges and a mango and passion fruit sauce

A Selection of Farmhouse Cheeses

with oatcakes, celery and grapes

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Coffee and Chocolates

Two Courses £19.00

Three courses £24.50

Coffee and Chocolates £2.75

All charges are inclusive of VAT

DAILY MENU

Wednesday 8th June 2011

A Salad of Cured Ham

with red onions, rocket leaves, parmesan shavings
and a mustard and balsamic vinegar dressing

Pan Fried Falmouth Bay Scallops

with cauliflower puree, crisp bacon, curried crust and a simple butter sauce

A Coarse Duck, Chicken Liver and Pork Terrine

with pistachio nuts, prunes, red onion marmalade and brioche toasts

Cornish Crab Salad

with mixed baby leaves, roasted cherry tomatoes and a herb vinaigrette

Grilled New Season English Asparagus (V)

with pea shoots, parmesan shavings and a parsley and tarragon butter

Tomato Consommé (v)

with lentils, herbs and balsamic vinegar pearls

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### **Pan Fried Fillet of Line Caught Cornish Sea Bass**

with a sauce of lentils, saffron, leeks and chives

### **Fillet of Aylesbury Duck, cooked pink**

with an English raspberry vinegar reduction

### **Roasted Rump of English Lamb**

with sautéed spring greens, fondant potato and a fricassee of broad beans and mint

### **Pan Fried Fillet of Free Range Chicken**

with wood mushrooms, courgette flowers, spinach leaves and tarragon jus

### **Tenderloin of English Pork**

with rosti potato, baby vegetables, glazed apple and a peppercorn sauce

### **Fillets of Lemon Sole**

with an organic salmon mousseline, garden peas and a chardonnay butter sauce

### **A Light Pastry Croustade of Provençale Vegetables (v)**

with gruyere cheese, leeks and a chervil butter sauce

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A Selection of Desserts (see separate menu)

£42.50 including VAT

Coffee & Chocolates £2.75

LUNCH

Sunday 29th May 2011

The Menu

Cornish Crab Salad
with roquette leaves, roasted cherry tomatoes,
courgette flowers and a herb vinaigrette

A Foie Gras, Duck Confit and Chicken Liver Terrine
with red onion marmalade and brioche toasts

Tomato Consommé
with lentils, leeks and balsamic vinegar pearls

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Roasted Contrefilet of Devon Beef
with Yorkshire Pudding, horseradish cream and a rich red wine sauce

Tender Loin of English Pork
with sautéed savoy cabbage, wood mushrooms, apple fritter and a cider gravy

Mixed Grill of Sea Fishes
with English asparagus, maris piper chips, tossed salad leaves and a herb butter

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Crème Brulee Tart
with black cherry sorbet

Coconut Parfait
with marinated oranges and shortbread biscuits

Dark Chocolate Truffle Cake
with coffee Anglaise and honeycombe ice cream

A Selection of English Farmhouse Cheeses
with oatcakes, celery and grapes

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2 courses £19.50

3 courses £26.00

Coffee and Chocolates £2.50

PLEASE PLACE YOUR ORDER AT THE BAR

NIBBLES

Olives and Almonds £3.95

STARTERS AND LIGHT SNACKS

Feta Cheese Salad £7.95 (starter)
with black olives, red onions, rocket salad £9.95 (main)
and balsamic vinegar

Cornish Asparagus Soup £5.75
with a nutmeg cream

A Smooth Chicken Liver Pate £7.95
with apricot chutney and brioche toast

Tomato and Mozzarella Salad £7.95 (starter)
with black pepper and a herb relish £9.95 (main)

A Bowl of Maris Piper Chips £3.50

Bring the ambience of the Arundell Arms to your home.

Contact us for all outside catering events; from an intimate dinner for 2 to an elegant cocktail party to a celebration for up to 100. We are happy to discuss and offer bespoke menus to fit the occasion.

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MAIN COURSES

Pan Fried Fillet of Hake with sautéed courgettes, lentils, saffron and chives	£14.50
Grilled Farmhouse Sausages with mustard mash and onion gravy	£11.50
Pan Fried Lambs Liver with smoked bacon, onion rings, mushrooms, chips and a herb butter	£14.95
A Warm Chicken Salad with black olives, rocket leaves, red onions, smoked bacon and balsamic vinegar	£14.00
Medallions of Pork Tenderloin with parsnip puree, Dauphine potatoes and a peppercorn sauce	£14.95
Home Cooked Ham with free range 'Lifton' eggs and Maris Piper chips	£10.00
Grilled Rib Eye Steak with mushrooms, tomatoes, onion rings, herb butter and Maris Piper chips	£19.50
Fritters of Haddock with Maris piper chips, tossed salad leaves and a green mayonnaise	£14.95
Pasta with wilted spinach leaves, wood mushrooms, herbs and parmesan shavings	£11.50
Home Cooked Rib of Devon Beef Salad with a horseradish cream	£14.50
Home Cooked Gammon Salad with a Cumberland sauce	£13.50

SIDE ORDERS ALL AT £3.50

Selection of vegetables	Side salad	New potatoes
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THE ARUNDELL ARMS HOTEL

LIFTON, DEVON

**Winner of the British Hospitality Association Food Award 2007
for the consistent promotion of local produce**

We take great pride in using, where possible, local suppliers most of whom are based in Devon and Cornwall. amongst them:-

Meat

Philip Warren, Master Butcher
Launceston, Cornwall
(naturally raised beef, lamb and rare breed pork)

Stuart Baker, Lingcombe Farm
(English black faced lamb and organic Duroc pork)

Fish

Jamie Morton-Clark, Fishmonger
Looe, Cornwall

Matthew Stevens & Son
St. Ives, Cornwall

Cheeses

Country Cheeses
Pannier Market, Tavistock, Devon
'Cheese Shop of the Year' - Country Living

Vegetables

Forest Produce
Broadhembury, Devon

Cornish Growfair
Pride of Cornwall

Head Chef
Steven Pidgeon

Sous Chef
Matthew Worsfold

Restaurant Service Manager
David Obidzinski

Please tell us if you have any special dietary requirements or allergies