

MOTHER'S DAY  
**MENU**

£29 - TWO COURSES | £35 - THREE COURSES

## TO BEGIN

**BRAISED LEEK AND SMOKED POTATO SOUP** (NGCI) (DF)  
tarragon oil

**TWICE BAKED BLUE MOON CHEESE SOUFFLE** (V)  
walnut beurre blanc

**OAK SMOKED SALMON** (NGCI\*)  
lemon crème fraîche, pumpernickel bread

## MAINS

**SLOW ROAST STRIPLOIN** (NGCI\*)  
braised shin croquette, truffle beef sauce, Yorkshire pudding

**24-HOUR ROAST BELLY OF PORK** (NGCI\*) (DF)  
rosemary crackling, pigs in blankets, orchard apple, calvados jus

**GRILLED CORNISH SOLE** (NGCI)  
smoked butter sauce, tenderstem broccoli

*All served with beef fat roast potatoes, braised red cabbage,  
charred carrot, greens, cauliflower Davidstow cheese*

**WELLINGTON** (VG)  
nut roasted wild mushrooms, sauteed spinach, wrapped in a  
golden pastry, sweet potato velouté

## DESSERTS

**DARK CHOCOLATE MELTING FONDANT**  
roast banana ice cream

**RHUBARB GRANOLA NUTTY CRUMBLE**  
stem ginger vanilla custard

**SELECTION OF CORNISH CHEESES** (NGCI\*)  
chutney, biscuits, grapes

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

**A discretionary 10% service charge will be applied to your bill.**

(V) - Vegetarian, (V\*) - Vegetarian Option Available, (VG) - Vegan, (VG\*) - Vegan Option Available, (NGCI)  
- Non Gluten Containing Ingredient, (NGCI\*) - Non Gluten Containing Ingredient Option Available,  
(DF) - Dairy Free, (DF\*) - Dairy Free Option Available

**BUDOCK**  
**— VEAN —**  
HOTEL & SPA