

WINTER ROOM SERVICE RESTAURANT MENU

Available exclusively for guests of Three Mile Beach. The winter room service menu needs to be booked 48 hours in advance with a minimum of two guests. Bookings at 7:30pm only.

Our chefs will prepare your chosen meals, deliver, re-heat and plate up for you and all your guests before leaving you to enjoy the meal in the comfort of your beach house.

£45pp for 3 Courses

STARTERS

Ham Hock Terrine, Pickled Red Cabbage, Toasted Brioche (NN)

Beetroot & Gin-Cured Rainbow Trout, Apple, Peanut, Lemongrass, Coriander Emulsion (ND,NG)

Pickled Pear, Candied Walnut & Cornish Blue Cheese Salad (V, NG)

MAINS

Confit Duck Leg, Toulouse Sausage Cassoulet, Apple Brandy Jus (NN, NG)

Baked Cornish Cod, Roasted Celeriac, Jerusalem Artichokes, Pancetta Lardons, Dill & Fish Velouté (NN, NG)

Wild Mushroom & Crown Price Squash Pie, Triple-Cooked Chips, Pea & Mint Puree (V, NN)

DESSERTS

Apple & Quince Almond Crumble Tart, Salted Caramel Ice Cream (V)

Banana, Rum & Toffee Nut Parfait, Toasted Hazelnut Cookies, Candied Orange (V)

Trio of Cornish Cheeses, Lavosh, Pickled Pear (V, NN)

Prepayment Only

V Vegetarian VG Vegan ND Non-Dairy NG Non-Gluten NN Non-Nut
Please speak to us if you have any other dietary requirements

Please note that dishes are prepared in an environment where nuts, gluten and other allergens are present.
We cannot guarantee that dishes are entirely allergen free.