

Bosanneth



The House in the Garden by the Sea

You are welcome to join us for dinner
We guarantee you a traditional, hearty, home-cooked meal from our
kitchen at Bosanneth

We use only Cornish meats, the freshest of vegetables and we make all our
own desserts

We shop daily so please let us know at breakfast if you would like to have
dinner

Dinner is served at 18.30hrs

Please advise any special dietary requirements, food allergies and
intolerances

3 course dinner @£25.00 per person

We are fully licensed and have a range of lovely wines

AA Dinner Award each year 2010 - 2016
AA Breakfast Award each year 2014 - 2016
Taste of the West Member

Dinner Tonight ...

To Start

- Warm homemade Bread Roll
- Fresh homemade Pea and Watercress Soup
- Breaded Cornish Camembert with a tangy redcurrant jelly
- Chilled Fruit Juice

Main Course

- Minced Beef and Onion Pie: lean minced Cornish beef with onion in a rich beef gravy topped with puff pastry. Served with seasonal vegetables and potatoes.

Or

- Oven-baked salmon fillet with lemon and rosemary, served with a side salad or seasonal vegetables and potatoes.

Or

- Choose from our salad menu.

Pudding

- Fresh homemade Blueberry Cheesecake – light, creamy cheesecake on a biscuit base, dripping with blueberries
- A duo or trio of Kelly's Cornish Ice Creams
- Cornish Cheese Board – a range of mild Cornish cheeses served with assorted biscuits
- Lighter Choices:
Sorbet
Fresh Fruit Salad

And Finally...

Coffee or Tea and After Eights served in the lounge