



DUKE OF CORNWALL
HOTEL
PLYMOUTH

CANAPES

A Selection of 5 for £12.50

Barbican Crab and Ginger Risotto Ball with
Chilli Jam

Quails Egg and Black Pudding Scotch Egg

Honey and Soy Pork Belly

Mini Jacket Potatoes with Sour Cream and
Chives

Peanut Chicken Satay

Red Onion Tart with Blue Cheese, Pickled
Walnut and Pear

Beetroot Cured Salmon with Thyme Cracker

Beef Carpaccio Filo Cup with Wholegrain

Bruschetta with Tomato, Basil and Mozzarella

Chorizo and Prawn Skewers

STARTERS

Soup

Tomato, Roast Pepper and Aubergine
£6.00

Carrot and Coriander with Lime Crème Fraiche
£6.00

Cream of Broccoli and Stilton with Black
Pepper Croutons
£6.25

Roasted Root Vegetable with Parmesan
Croutons
£6.00

Leek, Sweet Potato and Watercress with
Garlic and Thyme Croutons
£6.00

Cream Puree of Field Mushroom
£6.00

Pea and Mint with Quails Egg
and Chive Crème Fraiche
£6.75

French Onion with a Cheddar and Sage Croute
£6.50

Local Crab and Brandy Bisque with Crispy
Mussels
£8.00

Roasted Butternut Squash and Shallot Soup
with Toasted Pumpkin Seeds
£6.00

Hors D'Oeuvres

Duck Liver and Belly Pork Pate with Calvados
served with Oatcakes and Caramelised Red
Onion Relish
£6.75

Peppered Goats Cheese Crostini with Red
Pepper and Courgette Chutney, Balsamic and
Red Onion Relish
£6.50

Ham Hock Terrine with Pistachio, served with
Piccalilli and Sun Dried Tomato Biscotti
£7.00

Prawn Cocktail with Little Gem, Cucumber and
Smoked Salmon topped with Piquant Tomato
and Coriander Mayonnaise
£8.00

Trio of Melon, Iced Fruit Sorbet and
Elderflower Jelly
£7.00

Spicy Cajun Chicken Caesar Salad with Garlic
Croutons, Crispy Bacon and Melon and
Parmesan Dressing
£7.25

Peppered Beef Carpaccio with Roasted
Beetroots, Horseradish Cream and Rocket
£8.75

The Duke of Cornwall Hotel, Millbay Road, Plymouth, Devon, PL1 3LG

☎ 01752 275850 ✉ enquiries@thedukeofcornwall.co.uk

🐦 @TheDukePlymouth 📘 dukeofcornwallhotelplymouth 📷 thedukeplymouth

Registered in England and Wales – Reg No.: 4252827 VAT Registered: 143038105



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Beetroot Cured Salmon with Thyme Crackers
and Celeriac Slaw

£8.50

Chicken Liver Parfait with Spiced Pickle and
Toasted Ciabatta

£7.00

Warm Asparagus and Mushroom Tart with
Smoked Cheese, Dressed Leaves and Quails
Eggs

£8.00

Devon Crab and Cheddar Tart with Balsamic
Dressed Rocket

£8.00

Mackerel on Toast with Salted Cucumber and
Horseradish Cream

£7.50

MAIN COURSE

Beef

Prime Roast Sirloin of Beef, Baked Plum
Tomato, Yorkshire Pudding and Red Wine
Gravy

£19.00

Braised Rump Steak in Stout with Glazed
Button Mushrooms, Onions and Crispy Bacon

£17.50

West Country Beef Fillet, Buttered Spinach,
Wild Mushroom Duxelle, Broccoli and Stilton
Puree and Madeira Jus

£27.50

Chargrilled West Country Ribeye Steak, Garlic
Field Mushroom with a Blue Cheese and
Cracked Black Pepper Sauce

£22.50

Chargrilled West Country Sirloin Steak with a
Mushroom, Wholegrain Mustard and Madeira
Gravy

£20.00

Pork

Roast Loin of Pork with an Apricot
and Pistachio Stuffing Roll, Apple
Sauce with Sage and Onion Gravy

£17.00

Pork Fillet, Black Pudding and Apple Roulade
wrapped on Prosciutto with a Mushroom and
Tarragon Sauce

£19.50

Seared Pork Steak with Apple, Cider and
Mushroom Cream Sauce

£16.00

Seared Pork Steak with Sage and Onion
Stuffing wrapped in Streaky Bacon with
Burgundy Wine Sauce

£16.50

Game

Pheasant Wellington with Apricot and
Hazelnut Stuffing, Mushroom Duxelle,
Prosciutto Ham and Game Jus

£21.00

Duck

Confit Duck Leg with a Smoked Streaky Bacon,
Thyme and Cannellini Bean Cassoulet

£17.00

Honey Glazed Duck Breast, Spiced Red
Cabbage, Celeriac Puree and a Red Current
and Ruby Port Jus

£22.00

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Chicken

Pot Roast of Chicken with Smoked Bacon on a Hunter Sauce of Plum Tomato, Wine, Button Onions and Mushrooms

£17.00

Roast Corn Fed Chicken Breast Savoy Cabbage, Parsnip Puree with Red Wine Gravy

£18.00

Supreme of Chicken served with a Lemon and Thyme Bacon Roll, Spiced Bread Sauce and Roast Gravy

£17.00

Ballotine of Chicken stuffed with Asparagus, Lemon and Thyme with a Mushroom Wholegrain Mustard Cream Sauce

£17.50

Lamb

Roast Rump of Lamb, Garlic, Leek and Potato Gratin, Honey and Mint Jus

£21.00

Lamb Shank with Chick Peas and Moroccan Spices

£20.50

Braised Lamb Steak in Red Wine with Glazed Root Vegetables, Red Current and Rosemary Gravy

£21.00

Fish

Baked Smoked Haddock in Puff Pastry with Spinach, Mushroom and Egg Risotto with a Caper and Parsley Cream Sauce

£16.75

Grilled Fillet of Cod with a Chorizo and Mixed Vegetable Ragout and Herb Buttered New Potatoes

£17.50

Grilled Fillet of Plaice, Green Beans, Caper, Lemon and Parsley Brown Butter and Crushed Herb New Potatoes

£16.75

Baked Hake in Streaky Bacon, Saffron Potatoes and a Lemon and Spinach Veloute

£16.50

Lemon, Parmesan and Black Pepper Crusted Salmon with a Basil and Pine Nut Cream Sauce

£20.00

Baked Salmon wrapped in Puff Pastry with Salsa Verde with a Spinach and Lemon Cream Sauce

£20.00

Vegetarian

Roasted Butternut Squash and Thyme Risotto
with Parmesan and Toasted Pine Nuts
£16.00

Red Onion Marmalade and Goats Cheese Filo
Cup with Sweet and Sour Vegetables
£16.00

Leek, Mushroom and Goats Cheese Strudel
with Sweet Red Pimento Sauce
£16.00

Baked Spinach, Tomato and Feta Cheese Filo
Triangle with a Sweet Pepper, Courgette and
Aubergine Ragout
£16.00

Roasted Mediterranean Vegetable Tart with
Peppered Mozzarella, Basil and Pine Nut
Crumble served with a Cherry Tomato and
Balsamic Provençal
£16.00

Baked Field Mushroom and Leek en Croute
with a Creamy Cognac and Peppercorn Sauce
£16.00

Pea and Mint Risotto with Tender Stem
Broccoli and Toasted Almonds (vegan)
£16.00

Mushroom and Walnut Bourguignon
With Cauliflower Mash and Greens (vegan)
£16.00

DESSERTS

Individual Strawberry and Kiwi Pavlova with a
Compote of Berries
£6.50

Baked Chocolate Fudge Brownie with
Chocolate Sauce and Cornish Clotted Cream
£7.00

Crème Fraiche Panna Cotta with Fresh
Raspberries and Toasted Biscotti and
Raspberry Sauce
£6.50

Iced strawberry Parfait with Macerated
Strawberries, Shortbread Crumb and
Strawberry Gel
£6.00

Fresh Fruit Salad in Syrup in a Brandy Snap
Basket with Cornish Clotted Cream
£5.50

Sticky Toffee Pudding with Toffee Sauce and
Clotted Cream Ice Cream
£6.75

Salted Caramel Tart with Chocolate Soil and a
Honey Crème Anglaise
£6.75

Traditional Bakewell Tart with Crème Anglaise
and Fresh Raspberries
£6.75

Orange and Mascarpone Cheesecake served
with a Mixed Berry Compote and Honeycomb
£6.75



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Trio of Profiteroles filled with Passion Fruit Cream, Toffee Apple, and Raspberry and White Chocolate

£7.00

Coffee Crème Brulee with Vanilla Biscotti

£6.75

Red Wine Poached Pear with Crumble and Forest Fruit Compote and Vanilla Ice Cream

£6.25

Steamed Bramley Apple and Vanilla Sponge with a Blackberry Sauce and Clotted Cream Ice Cream

£6.00

Dark Chocolate Dalice with Chocolate Soil, Clotted Cream and Dark Chocolate Sauce

£6.50

Sorbets

Langage Farm Fruit Sorbets £5.00

Lemon / Raspberry / Blackcurrant / Orange / Pink Grapefruit
Ice Creams

Langage Farm Ice Creams £7.00

Strawberries and Cream / Mint Chocolate Chip / Blackberry and Apple Crumble / Thunder and Lightning / Chocolate Chip / Orange and Cointreau / Jersey Crunch / Chocolate Overload / Clotted Cream

Cheese Boards

West Country Cheese Selection

Cheeses from Devon, Cornwall and Somerset

Cornish Blue

Vulscombe Goats Cheese

Cornish Yarg

Bath Soft

Godminster Organic Farmhouse Cheddar

All served with Fruit, Biscuits and

Spicy Fruit Chutney

£8.50

Cheese Selection

Mild Cheddar, English Stilton, Cornish Brie, and Red Leicester

All served with Fruit, Pickle and Biscuits

£6.50

Coffee Selection

Coffee and Chocolate Mints

£2.50

Coffee and Petit Fours

£5.25

Coffee and Marshmallows

£2.85

Coffee and Caramel Shortcake

£4.25

Coffee and Amaretti Cookies

£3.05

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