

A LA CARTE DINNER MENU

Cornucopia bistro 01753 833 009

Soup du jour £3.95

Grilled goat's cheese £5.50

with plum and rosemary marmalade, on croute and crisp mixed leaves

Baked half an avocado filled with crayfish and oyster mushrooms £5.90

in a brandy and shallot cream with cheese glaze

Fine slices of oak smoked salmon with English asparagus, capers and boiled egg £5.90

served with creamy dill dressing

Salad of torn mozzarella, vine tomato and chiffonade of jambon de bayonne £5.50

drizzled with basil infused extra virgin olive oil

Home made mixed game pate £5.50

served with toasted brioche and red onion, granny smith and thyme relish

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Moules Mariniere / Mussels Mariniere (starter £5.50 /main with chips £10.90)

fresh mussels in a white wine, shallot & garlic cream

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Slow-roasted lamb shank £12.90

topped with bittersweet port and thyme jus

Grilled 8oz. rib eye steak a la Bourguignon £14.90

with the sauce of caramelized button onions, mushrooms, cabernet & lardons, served with chunky chips

Salad of pan seared duck breast and julienne of smoked duck £13.50

on crisp leaves with black cherry reduction

Pan grilled venison steak £13.90

topped with flamed wild mushrooms and cracked black pepper jus

Pan seared fillets of seabass £12.90

set on a truffle and mixed vegetable linguine

Tiger prawn caldine £13.50

Goan style tiger prawn curry with tamarind, coconut and almonds, served with steamed basmati rice

Cornucopia Chilli £10.90

our own recipe of pork, beef & chorizo with rice, sour cream, spring onions & cheese

Vegetarian Dish of the Day with side salad £9.90

All main courses are served with selection of vegetables and potatoes, unless otherwise stated

Side Orders: Mixed olives, Garlic bread, Mixed salad or Chips £1.95

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Desserts - choose from our selection on the blackboard

All our dishes are freshly cooked to order from carefully sourced fresh produce

For parties of 6 or more an optional 12% gratuity will be added to your bill