

A CELEBRATION EVENING



William Nigel James Willis

26th April 1950 - 18th April 2024



St. Mawes Hotel, St. Mawes

Saturday 14th September 2024 at 7:00pm

Drinks at 7 pm

M E N U

STARTERS

KOREAN FRIED CAULIFLOWER tahini dressing 12

SOUP OF THE DAY focaccia 8

SALAD OF HANDPICKED WHITE CORNISH CRAB pickled fennel, celeriac remoulade, chilli aioli, brown crab mayo 16

SOY & TREACLE CURED SALMON citrus fruits, wasabi peanuts, aioli & pickled ginger 14

MAINS

PAN ROASTED CHICKEN SUPREME potato terrine, wild mushrooms, tender stem broccoli 26

PAN FRIED NEWLYN HAKEFILLET chive mash, shellfish sauce, green beans & saffron aioli 26

ROAST SQUASH & LENTIL PITHIVIER goat cheese, romesco, chermoula dressing 18

MOULES MARINIERE served with focaccia (starter) or fries (main) 14/22

PIZZAS

MARGHERITA san marzano tomato, buffalo mozzarella V 12

POLPETTA rosemary meatballs, pepperoni, salami 15

FUNGHI BIANCA wild mushrooms, blue cheese, truffle oil V 14

FRUTTI DI MARE tomato, chilli, mussels, pickled cockles, flaked tuna 16

DESSERTS

WARM CHERRY & ALMOND TART raspberry ripple ice cream, butterscotch sauce 11

DARK CHOCOLATE MOUSSE chantilly cream, salted caramel, ginger crumb & honeycomb 10

TRIO OF CORNISH CHEESE chutney, crackers, grapes, celery 12



