

# Hotel Penzance

P R O M E N A D E

## SPRING / SUMMER

Served from 6:00pm - 8:00pm

## DINNER MENU

2 COURSES £19.95 P.P CHOOSE  
A STARTER AND MAIN OR A  
MAIN AND DESSERT

3 COURSES £23.95 P.P CHOOSE  
ONE FROM EACH SECTION

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A Celebration of the finest ingredients, sourced locally from the bountiful lands and pristine seas of Cornwall. Each dish is carefully crafted to highlight the vibrant Flavours of the season, prepared to perfection for your enjoyment, some dishes may carry a supplement, as indicated.



# STARTER

Choose any one

## SOUP OF THE DAY

(Please ask your server)

Served with garlic bread

## SWEET CORN SOUP

(Add fresh crab meat at £1.95)

Served with garlic bread



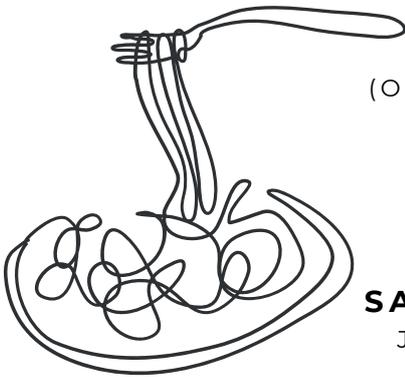
## SUMMER BREEZE SALAD (V)(GFOA)

Fresh seasonal greens & fruits, feta cheese in Honey mustard smoky barbeque dressing served with crusty garlic bread

## HONEY SIRACHA CHICKEN

Served with crispy noodles topped with sour cream

# MAIN



## FOUR CHEESE TORTELLINI (V)

(Orange & lemon butter sauce served with garlic bread)

## TAGLIATELLE AI FUNGHI (GF/VGOA)

Creamy mushroom sauce

## SAFFRON RISOTTO WITH GRILLED PRAWNS

Juicy prawns marinated with aromatic spices infused with creamy saffron flavoured Arborio rice

## HERB CRUSTED FISH WITH CREAMY DILL SAUCE

Pan seared fish with herb crust accompanied with roasted potatoes, honey glazed carrots and green peas in a creamy dill sauce

## ASIAN CHICKEN BOWL

Tossed with exotic vegetables in a sweet spicy tangy sauce served with sticky rice

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS (GF) GLUTEN FREE (GFOA) GLUTEN FREE OPTION AVAILABLE PLEASE INFORM YOUR SERVER BEFORE ORDERING IF YOU OR ANYONE IN YOUR DINING PARTY HAS ANY KNOWN FOOD ALLERGIES OR INTOLERANCE. A DISCRETIONARY 10% SERVICE CHARGE IS LEVIED ON THE TOTAL BILL ALL PRICES ARE INCLUSIVE OF VAT.

## PIZZA 10

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### PIZZA DIAVOLO

Spicy salami, cheddar, mozzarella

### BBQ CHICKEN

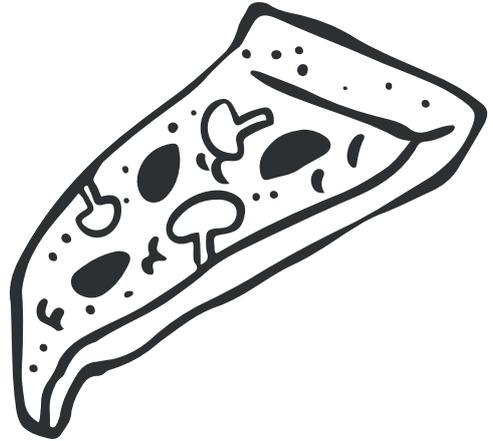
Barbeque roast chicken, BBQ sauce, pickles, jalapenos

### BUTTER CHICKEN

Juicy chicken tikka, aromatic tomato sauce, onion, cheddar, mozzarella

### SIGNATURE STAR

Olives, onions, cheddar, mozzarella, feta cheese and tomato sauce



## DESSERT

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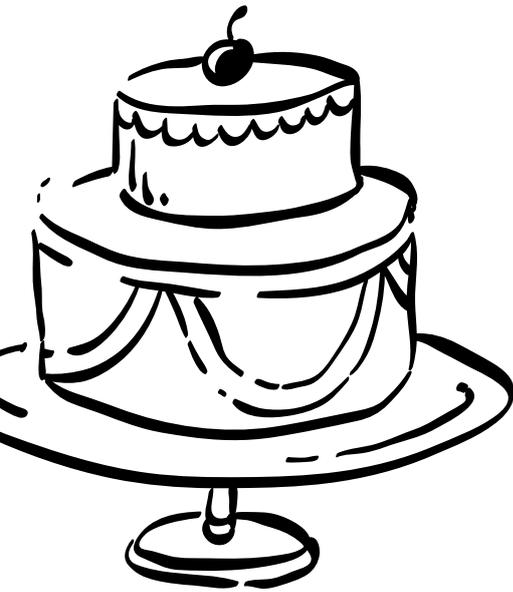
### PASSIONFRUIT CHEESECAKE

Creamy tangy dessert infused with tropical passion fruit, set on a buttery biscuit base

### TWO SCOOPS OF HOUSE-MADE ARTISAN ICE CREAM

Choose from Madagascar vanilla, Belgian chocolate, salted caramel or banana & caramel

(Add a 25ml. shot of Bailey's , Kahlua or Cointreau to your ice cream for an additional £4.95)



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# GOURMET OPTIONS

Available with surcharge as stated

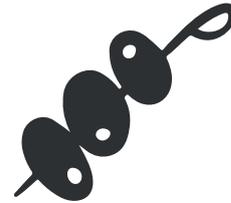
## FRESH CRAB SALAD ON WELSH RAREBIT

£6.95

Classic Welsh rarebit topped with lime scented fresh crab meat salad & sour cream - Add an extra dollop of crab salad at £4.95

## FISH OF THE DAY

Please ask the server

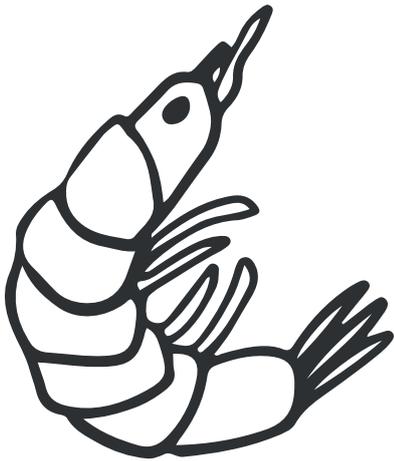


£8.95

## BRAISED CORNISH LAMB SHANK

Mashed potatoes, thyme & red wine jus and exotic vegetables

£11.95



# DESSERT

## CHOCOLATE VOLCANO (SIGNATURE)

£4.95

55% Belgian chocolate dome, vanilla foam, salted caramel ice cream, drizzled with salted caramel sauce

## CORNISH CHEESE PLATTER

£3.95

Selection of three local cheeses with accompaniments

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