



LIGHT SUPPER MENU



BLUE HAYES



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LIGHT SUPPERS

ordered at **Breakfast Time** for that evening,
served in the Dining Room from **6:30pm until 7:30pm**,
at pre-booked times.

*Dishes marked *** require 24 hours' notice and
are subject to market availability and price.*

All Light Supper dishes are served cold, with granary rolls and butter.

SANDWICH PLATTERS

ordered at **Breakfast Time**, for that evening,
served in the Dining Room from **6:30pm until 7:30pm**,
at pre-booked times

OR

served in the afternoon in the Dining Room, Terrace or Garden,
at pre-booked times from **2:00pm until 5:00pm**

Unfortunately we are no longer able to serve these to the Room.

ALLERGEN CHARTS are available to enable you to check and ensure that you do not choose a dish that contains allergens to which you may be allergic. If you are allergic to any foods, please advise us. If you are unsure of the contents of any of our dishes, please ask.

Please be aware that we cannot guarantee that items in the Light Supper Menu are free from nuts or nut derivatives or fish dishes are free from bones.



Poached Salmon Fillet
with asparagus and potato mayonnaise
£22



Oak-smoked Salmon Steak
with new potatoes in a honey and wholegrain mustard
dressing and fresh watercress
£22



Smoked Salmon Platter
with horseradish cream, red onion & mixed salad leaves
£28



Tiger prawn & Poached Salmon
with potato salad with creamy dill dressing

£27



Tian of Smoked Salmon & Cornish Crab
with horseradish & lemon mayonnaise & salad leaves

£32



Tuna Salade Niçoise
Seared tuna steak on a bed of crisp lettuce, with black olives, anchovy fillets, tomatoes, red onion, and new potatoes, tossed in a garlic vinaigrette, with hard boiled egg.

£25



Coconut Rice and Prawn salad - with sweet chilli sauce
(rice contains red onion, cumin & coriander)

£25



Coronation Chicken with Rice Salad - a classic dish comprising strips of Cornish chicken breast in a creamy mild curried sauce, sprinkled with toasted almonds & coriander, on a bed of rice and red peppers

£25



Cornish Chicken Breast with roasted Mediterranean vegetables and a tomato coulis

£22



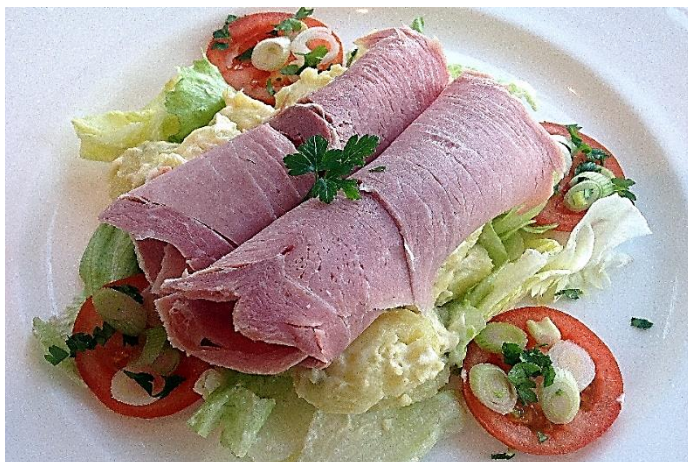
Thai Chicken with bok choy, egg noodles, baby sweetcorn, coconut flakes, and sweet chilli sauce

£25



Slices of char-grilled Cornish Beef Fillet on a bed of light horseradish potato salad with mixed salad leaves

£32



Cornish home-cooked Gammon Ham with Dijon mustard potato mayonnaise and classic tomato salad

£22



Cornish Trelawny Cheese and Asparagus tart with
mixed salad leaves

£22



Cornish Blue Cheese, apple, walnut and cos lettuce
salad

£22



Caesar Salad
with chicken & crispy bacon

£25



Greek Feta Cheese salad

£20



Bang Bang Chicken

Sliced chicken breast in a Szechuan Peanut sauce, on a bed of shredded lettuce & cucumber, & topped with strips of carrot & spring onion, with a tomato & cucumber garnish

£22



Seafood Platter

comprising medallions of St Ives Bay lobster, Cornish dressed crab, Atlantic Prawns & Tiger Prawns, and served with lemon & garlic mayonnaise, and Marie Rose sauce

£58 ***



Crab & Prawn Platter

comprising White Cornish Crab meat, with Atlantic & Tiger Prawns, served with lemon & garlic mayonnaise, and Marie Rose sauce

£38 ***



White Cornish Crab salad with lemon mayonnaise

£42 ***



Trio of home-made Patés

comprising Smoked Salmon paté, Smoked Mackerel paté, & Cornish Crab paté. Served with Melba toast

£28



Roasted Red Peppers

filled with roasted courgettes, tomatoes, red onions, mushrooms, basil and couscous

£22

Sandwich Platters

Two rounds of crust-trimmed sandwiches (White or Granary bread) served with salad leaves, red onion, tomatoes, cucumber, and lightly salted Kettle Potato Crisps



Cornish White Crab Meat

(with or without mayonnaise)

£42

Smoked Salmon

(with lemon and black pepper)

£26

Home-cooked Roast Cornish Beef

*(with or without Horseradish,
Dijon or English Mustard)*

£24

Prawn

(with or without mayonnaise)

£24

Home-cooked Gammon Ham

*(with or without Wholegrain, Dijon,
English Mustard)*

£22

Home-cooked Breast of Cornish Chicken

(with or without mayonnaise)

£22

Cornish Trelawny Cheese

(with or without Apple and Onion Chutney)

£20

Tuna Mayonnaise

(with or without Cucumber)

£20

.. and maybe an indulgence to follow?



Cornish Velvet Cheesecake

£11

Home-made to our own recipe, based upon our signature cocktail creation of the same name.

Contains Cornish Mead, Kahlua, hazelnut syrup, cream cheese and double cream, on a biscuit base, with a chocolate dusting.

Selection of Cornish Cheeses (*Trelawny, Yarg, Cornish Brie, Cornish Blue*)

£14

Fresh Fruit Selection (*Strawberries, Melon, Grapes, Kiwi Fruit, Raspberries (if available)*)

£9

Strawberries & Cornish Clotted Cream

£9