Fowey Classics Supper at RFYC

Tuesday 28th July 2026 @ 7:30pm

Starters ~

Crispy Confit Maple Duck Salad (GF) ~ Parsnip Crisps, House Dressing

Salt & Pepper Squid ~ Confit Garlic Aioli & Salad

Whipped Goat's Cheese Salad (GFO) ~ Heritage Beetroot, Oregano & Candied Walnuts, Whipped Feta, Asparagus & Broad Bean Bruschetta

Mains ~

Citrus, Herb & Parmesan Crusted Cod Fillet (GF)
With a Cream & White Wine Sauce

Bacon Wrapped Pork Tenderloin (GF)
With Cider & Wholegrain Mustard Cream Sauce

Chestnut Mushroom & Roasted Red Pepper Risotto (GF)
Sun blushed Tomatoes, Shaved Parmesan, Dressed Rocket

All served with Crushed New Potatoes and Seasonal Greens (GF)

Desserts ~

Lemon & Lime Posset (GF) ~ Fresh Raspberries, Meringue Crumb

Pecan Pie ~ with Vanilla Ice Cream

Fruit Crumble (GFO) ~ With Ice Cream or Custard

2 Course £26.00 ***3 Course £31.00***

GF = Gluten Free/ GFO = Gluten Free Option

Please inform of any food allergies or intolerances.
Where possible we will make adjustments to suit your dietary requirements.

MENU CHOICES MUST BE SUBMITTED BY WEDNESDAY 22ND JULY
Please note, NO orders (or changes to choices) will be accepted after this date.