



The Farmhouse Restaurant

This month we were thrilled to be invited back to The Farmhouse Restaurant at China Fleet Country Club for a restaurant review.

On arrival, we were made very welcome by our waitress for the evening, Cherry, who offered us drinks in the bar whilst we made our choice from a menu which clearly represented a taste of the west with its locally-sourced produce. On entering the restaurant, we noticed subtle changes had been made - colourful photos of the Cornish coastline now enhanced the bright, contemporary dining room - but the biggest change came from the kitchen, in the form of Marc Slater, the recently appointed, award winning Head Chef.

Although advertised as a 3 course meal for £29.95 (or 2 courses for £24.95), the pleasant addition of complimentary canapés, an amuse bouche (creamy potato and leek soup served with mackerel to awaken the palate), and the refreshing lemon sorbet with apple caviar, turned the experience into a veritable feast. There was even homemade fudge to accompany the after dinner coffee.

I opted for the fish dishes with gurnard to start, followed by monkfish with tarragon tagliatelle and asparagus. I could really taste the freshness of the produce, and agree with Marc's philosophy of using quality ingredients and allowing

the natural flavours of the food to speak for themselves. My partner chose pigeon breast with Dorset ham to start, followed by rib eye steak on thyme mash; his praise of the steak, in particular, was heartfelt (and supported by the diners on the table next to us, who had opted for the same perfectly-cooked dish... "the best steak I have ever had" was an accolade indeed!)

The rhubarb soufflé with crème anglaise, and the chocolate fondant proved two excellent choices for dessert.

The food, overall, was fresh, exciting, imaginative beautifully presented: a true taste sensation.

Summing up what was a truly enjoyable evening, I can, with a wry smile, allude to a time-worn cliché: the Farmhouse Restaurant at the China Fleet can be described as the icing on the cake... with a Cherry on top.

Both members and non-members are equally welcome at The Farmhouse. With a fabulous 50% discount (Sun-Thurs) or a free bottle of wine with Sunday lunch on offer until 31st August (see pgs 20/21) a visit to The Farmhouse is highly recommended.

To book a table tel: 01752 854664