

Temptation Sample Menu

Starters:

Parsnip and pear soup (V)
Goats cheese & sun-blushed tomato tart, with a wild rocket salad (V)
Roasted red pepper and caper bruschetta with balsamic dressing (V)
Trio of melon balls, Parma ham pomegranate molasses and balsamic dressing

Mains:

Slowly braised, short rib of beef, with a potato gratin, wild mushrooms, and pearl onions
Roasted pork & pesto, creamy chive mash, watercress
Pearl barley risotto, spring vegetables, butternut crisps, parmesan (v)
Chicken, porcini mushrooms, creamy garlic potato fondant, kale and masala (white wine) sauce
Hake fillet, risotto nero, quail's egg, sun-blushed tomatoes

Desserts

Chocolate mousse, chocolate soil, honeycomb, and strawberry compote.
Lemon and vanilla panna cotta, poached rhubarb
Caramelised apple pie, clotted cream
Lemon meringue tart, orange tuile
Brioche & butter pudding

Please choose 1 option per course to suit the majority. Contact us with any dietary requirements and we will adapt menus accordingly.

Prices: 2 people £65 per person. 3 people £55 per person. 4+ people £50 per person

Prices include VAT

Prestige Sample Menu

Starters

Cornish gratin of mussels, spinach, bacon, brown shrimp, dill, lemon.

Aubergine caviar with sesame seeds, balsamic & micro rocket (V)

Duck & orange terrine, with micro salad

Beetroot cured mackerel, seared fig, horseradish, celeriac, tarragon & red vein sorrel.

Hot kiln smoked salmon ravioli, basil, and tomato dressing

Heritage tomato salad, goats' cheese, toasted pine nuts, basil, balsamic (V)

Mains:

Chicken ballotine, stuffed with spinach tomatoes & goats' cheese, potato gratin and thyme jus

Roasted artichoke salad, goats' cheese, wild rocket pesto, beetroot, toasted pine nuts and aged balsamic reduction (V)

Slow roasted belly pork, hand dived scallops, Jerusalem artichoke puree, crisp crackling, dried apple

Slowly braised, short rib of beef, with a potato gratin, chanterelles, and pearl onions

Wild Sea Bass, roasted vine tomatoes, garlic fondant potato, wilted spinach, sauce vierge

Butternut squash and amaretto ravioli (V)

Desserts:

Lime and coconut posset with mango, coriander, desiccated coconut salad

Lemon and blood orange tart, cream Chantilly, raspberry tuile

Chocolate fondant, mandarin sorbet

Honey and saffron crème brulee, lavender shortbread

Summer berry crumble -Bramley apples, hedgerow berries, crème anglaise, apple doughnut

Please choose 1 option per course to suit the majority. Contact us with any dietary requirements and we will adapt menus accordingly.

Prices: 2 people £75 per person. 3 people £65 per person. 4+ people £60 per person

Prices include VAT

Signature Sample Menu

Selection of Canapes & Amuse Bouche

Starters:

Beetroot & gin cured salmon gravlax with celeriac remoulade

Pickled ox tongue, foie gras, pickled cucumber, pickled beetroot, orange segments & micro salad

Cornish blue bon bon's, Port poached pear, candied pecans, watercress

Pan roasted John Dory, baby leeks, broad bean velouté, lemon vinaigrette

Pan seared Tuna Steak, Asian slaw

Mains:

Halibut, butternut gnocchi, onion & mushrooms

Best end of Spring lamb, slow roasted shoulder, stuffed with apricot and sage and sweetbreads,
pomme puree and spring vegetables

Paupiettes of lemon sole, stuffed with salmon mousse, Champagne sauce, Cornish mussels and clams

Pan seared wild duck breast confit leg creamy potato fondant, crisp kale, sour cherry sauce

Beef Wellington, purple mash potato, tender stem broccoli, Chantennay carrots, red wine &
rosemary jus

Venison Loin, dauphinoise potatoes, celeriac puree, girolles, baby carrots, turnips, and leeks

Homity pie, baby carrots, roast onion puree, charred leeks (v)

Desserts:

Trio of Lemon; lemon tart, lemon curd & lemon souffle

Champagne jelly panna cotta, hedgerow berries

Chocolate terrine, orange moose, confit oranges, chocolate caramel

Chocolate nemesis, raspberry & liquorice

Selection of Cornish, Artisan cheeses, homemade chutney, crackers & grapes

Please choose 1 option per course to suit the majority. Contact us with any dietary requirements and we will adapt menus accordingly.

Prices: 2 people £85 per person. 3 people £75 per person. 4+ people £70 per person

Prices include VAT