

Sample Tasting Menus

Menu 1

Selection of canapés

~

Amuse bouche- Minted pea velouté

~

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

~

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

~

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

~

Milk chocolate mousse, banana sorbet, passion fruit curd

~

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

~

Selection of artisan cheese's grapes homemade chutney, red onion marmalade & croutons.

© Davies Catering Cornwall 2022

Please contact us with any dietary requirements and we will adapt menus accordingly.

Price: 2 people: £140 per person. 3 people: £100 per person. 4+ people: £90 per person

Sample Tasting Menus

Menu 2

Selection of canapés

~

Amuse bouche- Truffle and cauliflower velouté

~

Roasted artichoke, goats cheese stuffed with pesto, rocket, toasted pine nuts
and aged balsamic reduction

~

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

~

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

~

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

~

Three layered chocolate mousse, chocolate soil, and strawberry compote.

~

Lemon and blood orange tart, cream Chantilly, raspberry tuile

© Davies Catering Cornwall 2022

Please contact us with any dietary requirements and we will adapt menus
accordingly.

Price: 2 people: £140 per person. 3 people: £100 per person. 4+ people: £90 per
person

Sample Tasting Menus

Menu 3

Selection of canapés

~

Amuse bouche- Clear tomato water

~

Fillet steak tartar, water cress, caper mustard

~

Crisp silver skin mullet, pearl barley, pancetta, clams, mussels, samphire

~

Slow roasted lamb shoulder, confit breast, dauphinoise potatoes, horseradish,
kale & bacon

~

Lemon and vanilla panna cotta, poached rhubarb, candied lemon

~

Pink champagne granite & candied green pistachio

~

Selection of artisan cheese's grapes homemade chutney, red onion
marmalade & croutons.

© Davies Catering Cornwall 2022

Please contact us with any dietary requirements and we will adapt menus accordingly.

Price: 2 people: £140 per person. 3 people: £100 per person. 4+ people: £90 per person