



PRIVATE DINING – SAMPLE MENU

Starters

Roasted duck breast, carrot and orange puree, Davidstow cheddar croquette and dressed crispy leaf salad

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Garlic mushroom medley, garlic cream sauce split with chive oil, toasted ciabatta and Cornish butter

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French roasted onion and brie tart, roasted tomato and garlic relish, bacon crisps and rocket salad

Mains

Seared fillet steak, herb roasted potato fondant, burnt corn puree, peppered kale, roasted shallots and vine tomatoes, bearnaise sauce

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Grilled sea bass fillet, crispy gnocchi, cavolo nero kale, sauteed chestnut mushroom, basil cream sauce, fresh basil

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Black onion seed crusted halloumi steak, sweet potato fondant, parsnip and horseradish puree, tenderstem broccoli caramelised onion and garlic sauce

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Crispy skin chicken supreme, buttery chive mash, sauteed brussels sprouts, mushroom cream sauce, crispy bacon crumbles

Desserts

Boozy chocolate fondant, orange and rosemary biscotti, caramelised orange, Cornish clotted cream

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Classic vanilla creme brulee, caramelised white chocolate shortbread biscuits, blueberries

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Peach tarte-tatin, almond tuille biscuit, Cornish vanilla ice cream

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Triple lime jelly cheesecake, strawberry coulis, fresh mint