

Three-course Menu choices 25



To Start

Artisan Bread
Homemade Butter or Olive Oil + Aged Balsamic.
(All inclusive)

First course

Vegetarian/Vegan Options

- Roasted, Spiced Cauliflower
Tahini Butter - Pomegranate Molasses - Fresh Mint (GF VE).
- Pea & Cornish Asparagus Risotto
Spinach - Pecorino (GF VE)
- Goat's Cheese Gnocchi
Roasted Peppers - Tomato & Chilli Jam - Basil Pesto - Toasted Pine Nuts (V).
- White Onion & Thyme Soup
Cornish Cider - Yarg - Crusty Bread (V).

Seafood Options

- Seared Scallops
Roasted Cauliflower Purée – Pickled Apple – Roe Emulsion - Toasted Hazelnuts (GF)
- Blow-Torched Newlyn Mackerel
Spiced Rhubarb Compote - Labneh - Dukkah (GF)
- Poached Lobster – Pickled Strawberries – Fennel – Burnt Orange – Garlic Rouille (GF DF).
- Panfried Gurnard Fillets
Thai Coconut Broth, Asian Vegetables and Crispy Onion (GF DF).
- Tiger Prawn Bruschetta
Smashed Avocado - Chilli - Garlic - Coriander - Fresh Lemon (DF)
- Classic Moules Mariniere – Cornish Steamed Mussels
Shallot - Garlic - White Wine - Cream - Parsley – Toasted Sourdough.
- Cornish Steamed Mussels Thai Style
Chilli - Garlic - Lemongrass - Coconut Milk - Bok Choi - Cherry Tomatoes, Coriander - Fresh Lime. (GF, DF)

Meat Options

- Slow-Cooked Pork Belly
Japanese Master Stock - Sticky Soy Glaze - Asian Slaw (GF, DF)
- Beef Cheek Arancini
Pea and Wasabi Puree – Garlic Aioli.
- Cannon of Lamb
Spiced Potato Cake - Pickled Walnut & Date Ketchup - Carrot Puree - Pickled Vegetables.



Second course

Vegetarian/Vegan Options

- Grilled Goat's Cheese Filo Tart
Wilted Spinach - Sundried Tomatoes - Artichoke Hearts - Courgette - Garden Salad - Basil Pesto - Toasted Pine Nuts
- Indonesian Vegetable Curry
Steamed Jasmine Rice - Sweet Potato - Cherry Tomatoes - Broccoli - Coconut - Chinese Leaf - Coriander (GF, DF)
- Tomato Linguini Pasta
Olives – Courgette - Cherry Tomatoes – Wilted Spinach – Toasted Pinenuts. (with or without Goats cheese)

Seafood Options

- Indonesian Monkfish Curry
Sweet Potato - Bok Choi - Cherry Tomatoes - Jasmine Rice - Toasted Coconut (GF, DF).
- Half Grilled Lobster
Garlic Butter - Cornish New Potatoes – Tomato Onion & Caper Salad – Fresh Lemon (GF).
- Seafood Linguine
Cornish Crab - Mussels - Chilli - Garlic - Fresh Lemon - Parsley (DF).
- Grilled Hake Loin
With Tiger Prawns - Spinach & Pea Velouté - Cherry Tomatoes - Potato Hash - Samphire (GF).
- Grilled Seabass
Bouillabaisse - Mussels- Prawns - Saffron Potatoes - Garlic Rouille - Samphire (GF, DF).
- Local Gurnard Fillets and Tiger Prawns
Thai Coconut Broth - Asian Vegetables – Steamed Jasmine Rice - Fresh Lime - Coriander (GF, DF).

Meat Options

- Herb-crusted Rack of Cornish Lamb
Baby Carrots - Pickled Courgette - Sheep's Yogurt - Mint Salsa Verde (GF).
- Indian Spiced Cornish Lamb Rump
Curried Cauliflower – Potato & Coriander Hash - Carrot Puree – Masala Sauce - Raita (GF).
- Rib-Eye Steak
Crushed New Potatoes - Tenderstem Broccoli - Burnt Onion Purée – Spinach.
- Lemon & Thyme Roasted Chicken Supreme
Potato & Pancetta Gratin - Sweetcorn Velouté - Asparagus (Seasonal Greens).
- Pink Duck Breast
Sesame Fried Green Beans - Chinese Cabbage - Massaman Curry Sauce - Roasted Aubergine - Jasmine Rice - Cashew Nuts (DF).



Desserts

- **Lemon Posset**
Summer Berry Compote - Lavender Shortbread - Honey Tuile (v - can be GF).
- **Sticky Date Pudding**
Toffee Sauce - Cornish Clotted Cream – Honeycomb (v).
- **Lemon Curd Mousse**
Filo Pastry - Pastry Cream - Fresh Raspberries (v - can be GF).
- **Chocolate Aero Mousse**
White Chocolate Fudge - Orange Gel – Toasted Hazelnuts
- **Crisp Chocolate Shell** - Amaretto Crème Pâtissier - Candied Hazelnuts.
- **Lemon Meringue Pie**
Fresh berries,- Summer berry Compote.
- **Summer Fruit Pavlova with Whipped Cornish Clotted Cream and Edible Flowers** (GF).
- **Vegan Chocolate Aero Mouse**
Orange Gel – Raspberries – Coconut Tuile (VE - can be GF).
- **Raspberry Cheesecake**
Almonds & Fresh Raspberries (v - can be GF).

To Finish (optional)

- **Cornish Cheese Board**
Selection of Cornish Cheeses- Artisan Crackers - Homemade Piccalilli (V).
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DF – Dairy-free.

GF – Gluten-free.

VE – Suitable for a vegan diet.

V – Suitable for a vegetarian diet.

