

Private chef Experience

Feast Menu Cornwall

Cornish Feast

- Cornish Steamed Mussels with Lemon grass, Garlic, Ginger, Lime, Coconut and Coriander DF GF
- Blow torched Mackerel Fillets with Labneh and Spiced Rhubarb Chutney DF GF
- Sticky Pork Belly Braised in a Japanese Master Stock DF GF
- Grilled Tandoori Chicken Skewers GF

To share with a selection of sides and dips

- Home-made Flatbreads
- Jasmin Sticky Rice DF GF
- Asian Salads DF GF
- Stir-fried Tender Stem Broccoli with Chili, Garlic and Soya DF GF
- Celeriac Remoulade DF GF
- Nuoc Cham Dipping Sauce DF GF

For Dessert

Sticky Toffee Pudding, Toffee Sauce, Cornish Clotted Cream and Candied Walnuts

