



PRIVATE DINING

CANAPÉS

Mixed croutes with three different toppings;
smoked salmon & lemon cream cheese, tomato & coriander salsa, melted brie & red onion relish

Rosemary marinated olives

Stuffed baby peppers

TASTER

Warm butternut & ginger soup shot

STARTERS

Chicken Parfait with rhubarb syrup, petite herb salad and toasted brioche
Or roasted large prawns, crab balls, petite salad and garlic & basil butter

MAINS

Extra matured beef fillet with asparagus, wild mushrooms and balsamic truffle dressing

Or Cornish Hake with seared scallops and sauce vierge

Both served with seasonal vegetables, herby potato wedges and buttery new potatoes

DESSERT

Baileys and strawberry brulee with short bread thins

Or trio of desserts;

mini palova with blue berries, rich chocolate mouse and baked lemon tart

Pink grapefruit and champagne sorbet

Cornish cheese board; brie, cheddar, yarg, blue with apple chutney, celery and biscuits

COFFEE AND PETIT FOURS