3 Course Menu - Spring / Summer

from £70 per person

please choose **two** dishes from each section for the whole group

Welcome Snacks

Starter

* **Salmon**

*Cornish Orchards Cider Cured Salmon, Buttermilk, Watercress & Apple*

* **Parfait**

*Chicken Liver & Brandy Parfait, Chorizo & Apple Jam, Thyme & Onion Brioche*

* **Potato & Allium**

*Jersey Royals, Wild Garlic, Pickled Shallot, Set Soured Cream*

* **Cornish Crab**

*White Crab Scotch Egg, Asparagus, Brown Crab Butter Hollandaise*

Main

* **Pork Trio**

*Pork Loin, Duchy N’duja & Crackling Croquette, Potato Roulade & Apple Sauce*

* **Lamb**

*Lamb Rump, Braised Neck Shepherd’s Pie, Wild Garlic, Peas & Roast Shallot*

* **Summer Squash**

*Butternut Squash & Courgette Roulade, Spelt & Barley, Pumpkin Seed Pesto*

* **Hake**

*Poached Hake, Fowey Mussels, Camel Valley Sauce, Parisienne Potato*

Dessert

* **Cream Tea**

*Tea Infused Parfait, Strawberry Comsommé, Glazed Scones & Clotted Cream*

* **Malteser**

*Malted Milk Ice Cream & Chocolate Lolly, Chocolate Cremeaux*

* **Cheesecake**

*Lemon Curd & Raspberry Ripple Cheesecake, Raspberry Sorbet & Meringue*

* **“Cheese Course”**

*Caramel Apple Tarte Tatin, Sharp Mature Cheddar*