3 Course Menu - Summer / Autumn

from £70 per person

please choose **ONE** dish from each section for the whole group

Welcome Snacks

Starter

* **Mushroom**

*Wild Mushroom Rye Pastry Tartelette, Cured Egg Yolk, Baby Rocket*

* **Pigeon**

*Roast Pigeon Breast, Confit Thigh, Pickled Brambles, Toasted Buckwheat*

* **Potato & Allium**

*Jersey Royals, Chive Emulsion, Pickled Shallot, Set Soured Cream*

* **Cornish Crab**

*Toasted Crumpet, Picked White Crab, Brown Crab Emulsion, Apple & Dill “Caviar”*

Main

* **Pork Trio**

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

* **Duck**

*Roasted Breast, Leg & Roast Shallot Tartelette, Egg Yolk & Corn Emulsion, Sage & Oat*

* **Summer Squash**

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

* **Salmon**

*Pan Roasted Salmon, Fowey Mussels, Saffron & Camel Valley Sauce, Wilted Greens*

Dessert

* **“Cream Tea”**

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

* **“Malteser”**

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

* **Cheesecake**

*Honey & Vanilla Cheesecake, Pistachio Baklava & Raspberries*

* **“Cheese Course”**

*Pecan Pie & Cornish Blue*