

OPTION I

Starter

Pea & watercress soup

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Main Course

Slow roasted spiced belly pork

Served with mashed potato and celeriac and seasonal vegetables

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Dessert

Apple tart tatin with clotted cream

Prices from £36.00







OPTION 2

Starter

Home made chicken liver paté with wild plum coulis

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Main Course

French trimmed rack of lamb with redcurrant jus

Served with rosemary and garlic potatoes and seasonal vegetables

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Dessert

Crème brulée with nut brittle

Or

Selection of Cornish cheeses and biscuits

Prices from £44







OPTION 3

Starter

Hot crab gratin

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Main Course

Breast of duck with black cherry sauce

Served with boiled new and sauté potatoes seasonal vegetables

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Tarte au citron with home-made vanilla ice cream

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Selection of Cornish cheeses with biscuits and home-made caramelized onion relish

Prices from £46







OPTION 4

Starter

Three Cornish oysters served with shallot and tarragon dressing

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Main Course

Locally, line-caught sea bass with warm fennel slaw and seasonal vegetables

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Dessert

Crème brulée with nut brittle

Or

Selection of Cornish cheeses with biscuits and home-made caramelized onion relish

Prices from £51.00



