

Spring Summer Sample

Canapés

Mini Burgers

Rare Roast with Mini Yorkshire Pudding & Horseradish Cream

Dressed Crab on a Chinese Spoon

'Jacket Potato' smoked cheddar & chutney

Goats Cheese Tartlets- red onion marmalade

Starters-

Roasted Looe Scallops

Grilled chorizo, balsamic reduction & dressed leaves

Grilled Asparagus

Sun blush tomatoes, Parmesan

Dressed leaves & balsamic reduction

Mains-

Rack of Lamb

Fondant potato, parsnip purée, kale,
Chantenay Carrots, Red wine & rosemary sauce

Roasted Looe Sea Bass

Fondant potato, pea purée, kale,
Pea shoots, Garlic Oil & Pancetta Crisps

Wild Mushroom & Truffle Risotto

Toasted pine nuts, Parmesan tuiles.
Dressed leaves & Parmesan creme fraiche

Dessert-

Trio of Desserts

Raspberry Cheesecake with fresh raspberries

Lemon Posset with fresh strawberries

Chocolate Brownie with clotted cream & chocolate straws

Autumn/ Winter Sample

Canapés

Mini Lamb Burgers
Toad in the Hole
'Jacket Potato'- chive creme fraiche
Goats Cheese Tartlets- red onion marmalade
Salmon Gravlax, pea shoots and cream cheese

Starters-

Roasted Scallops
Sourced from Looe
With Apple puree, Black pudding & dressed leaves

Beetroot Tatin
Crumbled Cornish Blue Cheese, balsamic,
& dressed salad

Mains-

Duo of Slow Roasted Pork Belly & Tenderloin
Fondant potato, parsnip purée, kale,
Chantenay carrots & Mustard cream sauce

Roasted Looe Monkfish
Fondant potato, chestnut purée, kale,
Cranberry compote, Garlic Oil & Pancetta Crisps

Roasted Butternut Squash Risotto
Toasted pine nuts, Parmesan tuiles.
Kale, green beans & Parmesan creme fraiche

Dessert-

Trio of Desserts
Blackberry cheesecake with fresh blackberries
Apple crumble with baileys Creme fraiche
Chocolate Brownie with clotted cream & chocolate straws