



PRIVATE DINING SAMPLE MENU

COCKTAILS

Mojito

Morvenna white rum, mint, sugar, angostura, lime, soda

Tommys margarita

Blanco tequila, agave, Lime, Cornish smoked sea salt

Cosmopolitan

Lemon infused colwith farm vodka, Cointreau, lime, cranberry, flamed orange oil

Rhubarb sour

Tarquins rhubarb and raspberry gin, lemon, vanilla beans, fresh rhubarb

FOOD

For sharing with cocktails:

Oysters

Crispy - with pickled cucumber & mayo

Fresh - lemon - Tabasco - shallot red wine vinegar

Courgette fritti - lemon salt

St Enodoc asparagus - raw butter

Plated 1st 2nd course

Seared Hand dived scallops - pancetta & Broad Beans

Crab Raviolo - egg yolk

Sharing main

Whole/ fillets of fish

(Halibut/ Plaice /sea bream)

Or

Slow roast shoulder Cornish Lamb

Served with:

Spinach & confit garlic

Slow roast tomatoes with Liguria olives & oregano bread crumb.

Braised chickpeas

Cornish new potatoes

Green sauce / mint Hollandaise / Hollandaise

Pudding

Roasted peach & strawberry Mille-feuille_

Cheese (if required)

Espresso Martinis (optional)

Colwith farm potato vodka, kalkar cornish coffee spirit, rising ground espresso

WINE PAIRINGS AVAILABLE ON REQUEST

