Mid-Winter Tasting Supper

8 courses plus Christmas cocktail

£75 per person

BREAD

Parmesan & black garlic brioche

Whipped brown butter V/GFO

AMUSE BOUCHE

Seared queen scallop

Coriander velouté, bhaji, curry emulsion GF

STARTER

Celeriac remoulade

Confit celery, apple, toasted walnut, grape sorbet V/GF

FISH

Cod tournedos

Truffled potato espuma, enoki mushrooms, sea herbs GF

MAIN

Fillet of Lanhydrock venison au poivre

Trio of beetroot, blackberries, baby carrot, horseradish, jus GFO

PRE DESSERT

Plum & Bordeaux granita

Pomegranate V/GF

DESSERT

Chocolate crémeux

Baby pear, hazelnut, tuille V/GFO

CHEESE

Cornish Blue cheese mousse

Pickled walnuts, celery, oat crackers V/GF

Please inform us of of any allergies or dietary requirements on booking

Vegetarian Menu

8 courses plus Christmas cocktail

£75 per person

BREAD

Parmesan & black garlic brioche

Whipped brown butter V/GFO

AMUSE BOUCHE

King oyster mushroom scallop

Coriander velouté, bhaji, curry emulsionGF

STARTER

Celeriac remoulade

Confit celery, apple, toasted walnut, grape sorbet V/GF

ENTREMET

Crispy enoki mushroom

Truffled potato espuma, pickled shimeji, sea herbs GF

MAIN

Trio of beetroot fondant

Braised shallot, baby carrot, horseradish GF

PRE DESSERT

Plum & Bordeaux granita

Pomegranate V/GF

DESSERT

Chocolate crémeux

Baby pear, hazelnut, tuille V/GFO

CHEESE

Cornish Blue cheese mousse

Pickled walnuts, celery, oat crackers V/GF

Please inform us of of any allergies or dietary requirements on booking