

CHEF IN MY HOME

Spring/summer menu

Starters

Tastes of summer

A selection of chilled soups and accompaniments made with produce from our Polly tunnels and raised beds capturing the freshest and most seasonal produce with unique textures and flavours

A selection of cured meats, cheeses and home-made pickles and breads served on oak sharing boards down the centre of the table.

(Minimum of 6 people)

Glazed goat's cheese, roasted beetroot, balsamic gel, caramelized shallot and rosemary crostini

Buffalo mozzarella, heritage tomato, basil oil, balsamic reduction and herb salad

Home smoked duck breast, chocolate, clementine, fennel,

Raspberries

Cornish crab, sea salt crostini, pickled cucumber, saffron aioli, micro herb salad

Sardines on toast with a tomato dressing and pickled radish

Tuna tartar, citrus and soy caviar, pickled seaweed salad and sea herbs

Salt beef brisket with smoked mayonnaise, shallots and pickled vegetables

Crab tortellini with a bisque reduction and buttered vegetables

Cured mackerel with heritage tomatoes and soft herbs

Gin & tonic cured salmon with celeriac remoulade

Potted *Squirrel* with focaccia, lovage and pickled vegetable salad

Fig and Cornish blue cheese salad with candied walnuts and white balsamic dressing

Potted confit duck, orange chutney, sourdough crostini

Bouibaise soup with rouille croutes

Smoked haddock scotch egg with a gribbiche sauce

Potted shrimp with bloody mary and charred baby gem

Scallops, potato, pear, pancetta, jus

Fish course

Wild Sea bass fillet, ragout of mussels, poached fennel and saffron potatoes,

Lobster tortellini, silver mullet, lobster sauce, vanilla potatoes and peas

Cod loin, chorizo and tomato crust, butter bean and roasted vegetable cassoulet, thyme potatoes

Poached lobster, onuga caviar, Cornish new potatoes, lemon beurre Blanc, seasonal greens

Monkfish, Parma ham, ratatouille, Beurre

Blanc foam

Cod loin, wild garlic pesto, linguine, sea herbs and peas

Fillet of hake, crab crust, smoked garlic, summer greens and whipped potatoes

Halibut with crab crushed Cornish news and asparagus & pea butter sauce

Wild sea bass with crab Panzanella salad with a chilli dressing

Wild Sea bass, saffron risotto, vegetable spaghetti

Sardines, fennel linguine, gribiche sauce

Tuna loin, noodle salad, seaweed crisps and miso sauce

Hake fillet, pork belly, purple sprouting broccoli, red wine jus and Beurre blanc foam

Hake fillet, asparagus, crushed potatoes, wild garlic sauce

Main course

Lamb rump, roasted beetroot, crushed potatoes, sauce verge

Confit duck leg, whipped garlic potatoes, summer greens, spiced red wine jus

Loin of rabbit with fresh pasta, wild garlic, prosciutto and hazel nuts

Strip loin of beef, fondant potato, braised carrots, confit tomatoes,

Madera jus

Beef brisket, bone marrow mash with hispi cabbage

Pork fillet, pancetta, vegetable Provençal sage potatoes

Cider sage jus

Cornish beef fillet, lobster ravioli, summer vegetables

Duck breast, heritage carrots, boulangere potatoes, summer greens, red currant jus

Korean spiced beef short ribs, kimchi puree, noodle salad

Beef brisket, pomme anna, mushroom puree and roasted vegetables

Madeira jus

Confit shoulder of lamb, poached plum tomatoes, French beans and potato puree

Lamb rump, wild garlic, bubble and squeak, anchovy & pea puree

Char sui pork, coconut rice, braised Pak-choi

Pork belly, apple puree, sprouting broccoli, pancetta, smoked garlic potato confit

Vegetarian

Vegetable mille feuille, roasted tomato sauce, pesto dressing

Camembert, fig and onion tart

Blue cheese and walnut tortellini, tender stem broccoli and asparagus

Goat's cheese and caramelized shallot tart Tatin

Baby leaf salad, roasted vegetables

Roasted pepper and courgette risotto with sun blushed tomatoes

Vegetable tagine, spiced couscous, roasted almonds and pickles

Roasted vegetables, homemade pasta, sauce vierge, gremolata

Stuffed Minted courgettes, white bean, chilli and garlic puree, Romanesco sauce and black garlic

Grilled Polenta, garlic mushroom cream, vegetable crisp and gremolata

Goats cheese soufflé, herb pesto, gnocchi, caramelized onion puree

Porcini Gnocchi with wild mushrooms, sage butter, and summer vegetables

Stuffed squash with sesame roasted kale and a miso dressing

Nut roast, puff pastry, roasted vegetable puree and herb oil

Aubergine stew with lemon rice and herb crème fraîche

Tofu Katsu curry with steamed rice

Vegetable roulade with carrot and coriander

Desserts

“Textures of chocolate and raspberries”

Warm chocolate pot, chocolate mousse, raspberry sorbet,

Raspberry gel, chocolate soil

Bailey’s crème brulee, shortbread, brulee ice cream

Strawberries, shortbread, vanilla mascarpone, raspberry coulis

Banana cream pie, chocolate soil, toffee sauce

Passion fruit tart, elderflower sorbet and mousse,

Chocolate and salted caramel mille-feuille

Crème Chantilly

Warm apple tart, cinnamon ice cream

Lavender posset, honeycomb, tuille and berry compote

Custard bavarois with rhubarb and toffee

Passion fruit and vanilla cheesecake with grapefruit

Coffee panna cotta, chocolate soil and biscotti

Black forest

Chocolate, cherries, schnapps, cream

White chocolate and bay leaf cheesecake with strawberries

Pavlova with lime curd and fresh fruit

Chocolate torte with vanilla crème fraiche

Pineapple Tarte Tatin, spiced rum caramel, Tonka bean crème