



Champagne Gourmet Evening

23 February 2012

Starter

“Cornish seafood”

Tian of lobster and crab, Helford oyster tempura,
soused mackerel with fennel

Intermediate

Grilled fillet of Newlyn brill

Potato scales, green pea puree, salsa verde

Main Course

Rack of Cornish lamb

Garlic and thyme roast potatoes and carrots, sauté of winter greens
and kale, redcurrant reduction

Dessert

Assiette of chef's favourites
with accompanying sauces.