



PRIVATE CHEF MENU

£65.00 p/head

Freshly Baked Bread and West Country Butter

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Cornish Crab and Prawn Cocktail

Fresh white crabmeat and Atlantic prawns served on mixed salad leaves topped with a creamy marie rose sauce simply garnished with lemon

Broccoli and Cornish Blue Soup

A rich soup made from fresh broccoli florets and Cornish Blue cheese laced with cream

Garlic Mushrooms and Bacon

Button mushrooms and strips of bacon sautéed in butter with fresh garlic and finished with a touch of cream

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Rump of English Lamb with a Red Wine Jus

A tender lamb rump pan roasted and served medium to rare on a rosemary mash with seasonal fresh vegetables

Breast of Cornish Duck Breast with Cherries

A breast of oven roast duck served perfectly pink on sautéed potatoes with a sweet and sour cherry sauce and seasonal fresh vegetables

Fillet of Pork 'Wellington' with a Cornish 'Rattler' Cyder Jus

A tender pork fillet wrapped in Parma ham with a duxelle of mushrooms encased in puff pastry served with buttered parsley potatoes and seasonal fresh vegetables

Catch of the Day

Fillets of locally caught fish simply grilled and served with buttered parsley potatoes and seasonal fresh vegetables

Mediterranean Roast Vegetable and Goat's Cheese Tart

Chunky roast courgettes, peppers, red onion and garlic in a pastry shell topped with Cornish goat's cheese served on a dressed salad with buttered new potatoes with a balsamic syrup

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Seasonal Fruit Crumble with Cornish Clotted Cream or Dairy Custard

Mini Fresh Seasonal Fruit Pavlova and Cornish Clotted Cream

Dark Chocolate Ganache Tart with Cornish Clotted Cream and Strawberries

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Add a West Country Cheese Selection

A selection of both hard and soft cheeses produced in the West Country. Served with celery, grapes and oatcakes

For a supplement of £8.25 p/head