

Chef Fiona for Tregulland & Co - Sample only

Spring Dinner Menu

Breads with Dukkah and Dipping Oil (G,M,Se,TN)

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Salad of Cornish Crab, Crème Fraiche, Fennel, Avocado, Lemon (Cr;M)

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Pan Roasted Lamb Rump with Ras el Hanout, Confit Lamb Neck Fritter, Cornish Asparagus, Squash, Broad Beans, Mint (C,M,G,E)

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Dark Chocolate, Lavender Honey and Raspberry Delice, Honeycomb, Berries, Macaron (V,M,TN)

£86 pp for 2 to 3 guests

£58 pp for 4 guests and up

Please note final prices depend on party size, final menu requirements and location.
Please let us know if you have a special request, dietary requirements or allergies.

For your information and reassurance, all dishes show which potential allergens they may contain:

E=Egg; Mo=Mollusc; CR=Crustacean; C=Celery; M=Milk; F=Fish; TN=TreeNuts;
So=Soya; Se=Sesame; Su=Sulphites; Pe=Peanuts; Mu=Mustard; G=Gluten

V= dishes suitable for vegetarians VE=dishes suitable for vegans