

Chef Fiona for Tregulland & Co - Sample only

Summer Tasting Menu

Breads with Dukkah, Dipping Oil, Sumac and Lime Houmous (V,Ve,G,Se,TN)

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Crab and Lobster Salad, Crème Fraiche, Herbs, Avocado, Fennel, Lemon (Cr,M,F)

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Pan Seared Scallops, Apple, Pomegranate, Hazelnut and Miso Butter (Mo,TN,M,So)

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Classic Gazpacho (V,Ve)

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Cadwith Monk Fish, Cauliflower, Broad Beans, Pickled Girolles, Samphire (F,M)

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Raspberry Lamingtons, Lemon Verbena Posset, Elderflower Jelly, Meringue, Berries (V,M,E,TN)

£104 pp for 2 to 3 guests

£86 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