

Chef Fiona for Tregulland & Co - Sample only

Winter Dinner Menu

Breads, Cornish Butter, Marinated Olives, Dukkah, Dipping Oil and Balsamic (V,G,Se)

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Cornish Blue, Pear, Walnuts, Mulled Wine Dressing, Watercress (V,M,TN,Su)

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Beef Wellington of 28 day matured Angus Beef, Truffled Mash, Roasted Vegetables, Fino and Thyme Jus (G,E,M,Su,Mu)

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Chocolate and Damson Gin Delice, White Chocolate Crumb, Lemon Curd, Honeycomb, Blackberries, Meringue (V,M,E)

£92 pp for 2 to 3 guests

£65 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