

eden  
sessions plus

# Taste of Cornwall Menu



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sessions  
presented by VOLVO

## James Kittow of Kilhallon rare roasted beef fillet

Chargrilled artichoke | Parmesan | Truffle oil | Eden leaf salad

## Asparagus and butterbean hummus bruschetta

Sugar snap | Radish and mint salad

Preserved lemon and thyme dressing topped with a crunchy dukkha

## Cornish smoked trout salad

Cornish asparagus | Poached quail's egg | Caramelised lemon dressing



## Roskilly's lemon sorbet with an elderflower syrup



## Cornish haddock fillet

Served with a fricassee of roasted baby onions,  
garden peas and pancetta with Parmentier potatoes

## Duo of Kittows of Killhalon pork

Slow roasted rolled pork belly & pork shoulder bonbon,  
served with creamed cabbage, fondant potato and Healey's apple brandy sauce

## Sesame roasted sweet potato

Served with pepperonatta, salsa verde, tempura of vegetables and saffron  
and citrus dressing



## Iced passionfruit, vanilla and raspberry semifreddo

Passion fruit syrup | Freeze dried raspberry

## Dark chocolate delice

Black cherries | Chocolate soil | Chocolate shavings

## Deconstructed key lime pie

Eden grown lime mousse | Caramelised lemon & vanilla cream  
Citrus gel | Candied citrus peel