

eden
sessions plus

Mediterranean Biome Dinner



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sessions
presented by VOLVO

Cornish Antipasti Board to share

Duchy charcuterie cured meat selection | Davidstow mature cheddar
Cornish Blue cheese | Cornish marinated olives | Balsamic pickled onions
Semi dried tomatoes | Marinated artichoke | Roquito peppers | Baker Tom's focaccia

Eden Antipasti Board to share

Davidstow mature cheddar | Cornish Blue cheese | Roasted red pepper hummus
Cornish marinated olives | Balsamic pickled onions | Marinated artichoke
Semi dried tomatoes | Roquito peppers | Baker Tom's focaccia

Plant Based Antipasti Board to share

Roasted red pepper hummus | Cornish marinated olives
Balsamic pickled onions | Marinated artichoke | Stuffed vine leaves
Eden grown rosemary infused vegan feta | Vegan cream cheese rolled in herbs
Roquito peppers | Baker Tom's focaccia



Eden's Seafood Paella

Mussels | Langoustines | Chicken | Organic chorizo | White wine | Saffron

Chargrilled Vegetable Paella

Peppers | Aubergine | Tender stem | Saffron | Eden herbs

Cornish Meatballs

Herbed meatballs | Preserved lemon sauce | Crumbed feta
Pomegranate | Organic buckwheat



Hazelnut Tiramisu Cheesecake

Origin coffee syrup | Chocolate crumb | Coffee cream

Panna Cotta

Vanilla | Berries | Rosemary and lemon shortbread