

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 grown salad  

Asparagus and Butterbean Hummus Bruschetta

Sugar snap peas | Radish and mint salad
Preserved lemon and thyme dressing | Crunchy dukkha  

Sicilian Burrata Salad

Parma ham | Peach | Toasted seeds | Eden grown salad
Lemon and shallot dressing | Burrata cheese 



Roskilly's Lemon Sorbet with Elderflower Syrup



Chargrilled Cornfed Cornish Chicken Breast

Roast pancetta | Baby onions | Garden peas | Fondant potato  

Pan Roasted Cornish Fish of the Day

Soft herb crushed potato | Sautéed samphire
Tomato and saffron cream sauce | Crisp chives  

Chargrilled Cauliflower Steak

Rose harissa | Pomegranate | White bean and miso puree | Eden grown herbs  



Seasonal Berry Semifreddo

Freeze dried strawberries | Edible flowers | Fruit coulis  

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  