

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
Sun blushed tomatoes | Marinated artichoke | Roquito peppers | Baker Tom's focaccia

Eden Antipasti Board to share

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

Plant Based Antipasti Board to share

Roasted red pepper and harissa hummus | Cornish marinated olives
Balsamic pickled onions | Marinated artichoke | Sun blushed tomatoes | 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 | Beal's Farm Cornish chorizo | White wine | Saffron

Mediterranean Lamb Stew

Golden couscous | Crispy onion | Harissa yoghurt

Eden Vegetable and Chickpea Tagine

Golden couscous | Crispy onion | Harissa yoghurt



Strawberry Semi Freddo


Strawberry and Eden grown mint salsa
Cracked black pepper shortbread crumb | Strawberry gel

Dark Chocolate and Cherry Delice

Cherry gel | Chocolate soil | Kirsch cherries


 Vegetarian

 Vegan

 Dairy Free

 Nut Free

 Not Containing Gluten

 Not Containing Gluten Option Available On Request