

eden  
sessions plus

Taste of Cornwall  
Menu



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sessions  
presented by VOLVO

## Chilli and Citrus Cured Cornish Trout

Pink pickled red onion | Dill and lime mayo | Crispy toasted capers  
Water cress and olive oil dressing

## Roasted Candied, Golden and Purple Beetroot Filo Tartlet

Beetroot ketchup | Maple syrup | Chilli and thyme glaze

## Pressed Smoked Chicken and Herb Terrine

Celeriac remoulade | Crisp focaccia | Herb oil



## Roskillys Raspberry and Yuzu Sorbet

Elderflower jelly | Lemon balm



## Fresh Locally Caught Sustainable Hake Fillet

Crisp leek and chive rosti potato | Fennel puree | Cumin roasted fennel  
Water cress sauce vierge

## Chargrilled Butternut Squash Steak

Braised puy lentils | Baby vegetables | Basil tapenade  
Roasted red pepper and sun blushed tomato sauce

## Roasted Rump of Kittows of Killhalon Lamb

Braised fondant potato | Rose harissa infused lamb bonbon  
Provencal vegetables | Salsa Verde | Lamb jus



## Coconut Panna Cotta

Caramelised pineapple and mango | Cape Cornwall spiced rum syrup  
Toasted coconut flakes | Lemon balm

## Iced Raspberry and Pistachio Ripple Parfait

Strawberry and mint salsa | Raspberry gel | Freeze dried raspberry crumb  
Poppy seed tuille biscuit

## Rich Dark Chocolate and Cointreau Ganache

Rolled in a shortbread crumb | Blueberry compote  
Candied orange peel | Vanilla pod seeded cream | Blood orange gel

 Vegetarian

 Vegan

 Dairy Free

 Nut Free

 Not Containing Gluten

 Not Containing Gluten Option Available On Request