

## Menu 1

### Starters

Duck & orange terrine with micro salad

OR

Pan seared scallops, cauliflower puree, pea shoots and toasted almonds

OR

Aubergine caviar wrapped in filo pastry, balsamic & rocket

### Mains

Slow roasted lamb shoulder stuffed with apricot and sage, creamy mash and crispy kale

OR

Pan roasted hake fillet in a herb breadcrumb, risotto nero, quails egg and sun-dried tomato

OR

Goats cheese, walnut & beetroot tart with crisp leaf salad

### Desserts

Passion fruit panna cotta with coconut macaroons

OR

Chocolate fondant, orange tuile

OR

Banana cheesecake with a oat biscuit base, dried bananas, toffee sauce

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Please contact us with any dietary requirements and we will adapt menus accordingly.

Prices: 2 people £65 per person. 3 people £50 per person. 4+ people £45 per person

## Menu 2

### Starter

Ceviche style scallops with lime & shallots

OR

Far east smoked duck breast with bok choi

OR

Oven roasted portobello mushroom stuffed with spinach and toasted pine nuts, topped with goats cheese

### Main

Chicken breast with bacon and wild mushroom stuffing, colcannon potato cake & Marsala sauce

OR

Hearty monkfish, chorizo & chickpea stew

OR

Roasted butternut squash gnocchi with basil, tomato & parmesan

### Dessert

Poached pear, ice cream and sweet white wine syrup

OR

Rich chocolate mousse with a blood orange sorbet

OR

Muscavado and hazelnut tart

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