

NEWLYN CORNWALL



INDULGENCE

CATERING

STARTERS

Lobster tail with Thermidor sauce and mixed salad **
Local Buffalo farm mozzarella with confit tomatoes, marinated tomatoes, Basil oil and fresh Basil
Newlyn crab cakes with Katsu Curry sauce
Pan-fried scallops with pancetta and pea puree
Portobello mushroom with stilton and sourdough crumb
Smoked salmon, smoked salmon pate and beetroot salad
Chicken koftas with chilli and coriander dipping sauce
Butternut squash with red onion, feta and coriander
Pan fried tiger prawns in fennel and saffron butter
Pork belly with fermented chilli sauce and Asian salad
Lobster and crab salad **
Parmesan and Caramelised onion tart with mixed leaf salad

MAINS

Malabar king prawn curry with saffron rice
Vegetable Wellington with seasonal vegetables (v)
Slow-cooked pork belly with apple and mustard mash
Lamb rump with Artichoke puree, wild mushrooms in Madeira sauce and confit potato
Roast beef with Yorkshire pudding, roast potatoes and seasonal vegetables (minimum 2 people)
Chicken breast stuffed with goat's cheese and wrapped in pancetta with seasonal vegetables and Dauphinoise potatoes
Fillet of beef with seasonal vegetables**
Slow cooked beef cheeks with horseradish mash and leeks
Pan fried sole fillets with asparagus, crushed new potatoes and hollandaise sauce
Monkfish, prawns and mussels in coconut and coriander broth
Spicy gochujang cauliflower with carrot kimchi and rice
Turbot with Newlyn lobster, shellfish sauce and tender stem broccoli

DESSERTS

Flavours –

Lemon - Lemon Meringue pie, torched meringue, white chocolate crumb, lemon curd

Chocolate – Chocolate brownie, milk chocolate crumb, dark chocolate sauce, white chocolate mousse

Coffee – Tiramisu, espresso meringue, mocha crumb and coffee syrup

Classics

Profiteroles with salted caramel sauce

Pannacotta with seasonal fruit

Plum and Frangipane tart with Clotted cream

Passion fruit and white chocolate cheesecake with passionfruit and white chocolate crumb

Apple and Calvados Crème brulee

Cranberry and white chocolate bread and butter pudding with clotted cream

A trio of desserts – chocolate brownie, mini pavlovas and lemon posset

Cheeseboard – A selection of Cornish cheeses, artisan biscuits and pickles can be added for an additional £10 per person

** Seasonal variations in market price may mean additional cost for these items