



# Private chef Experience

5 courses with wine pairings

**Cornwall**

Local Artisan Bread with Olive Oil and Balsamic

---

Seared Scallops, Toasted Cauliflower Purée, Roasted Hazelnuts  
Apple Gel and Wood Sorrel

*Wine pairing: Spanish Albariño*

---

Pan-fried Duck Breast  
Fennel, Orange, Beetroot  
Cherry and Balsamic Glaze

---

Blow Touched Mackerel Fillet  
Spiced Rhubarb Compote  
Labneh and Dukkha

Wine pairing: Italian Masseria Vermentin

Herb Crusted Lamb Rump, Curried Cauliflower, Cauliflower Purée  
Romanesco Broccoli, Cavolo Nero, Crispy Potatoes  
Red Wine Jus

Wine Pairing – San Ferdinando Chianti

## **To Finish**

Chocolate Orange Crème Brulee  
Hazelnut Praline

