



Private chef Experience

5 courses with wine pairings

Cornwall

Local Artisan Bread with Cornish Butter

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 Vermentino

Herb Crusted lamb Rump, Curried Cauliflower, Cauliflower Purée
Romanesco Broccoli, Sea Aster, Crispy Potatoes
Jus

Wine Pairing – San Ferdinando Chianti

To Finish

Chocolate Orange Crème Brulee
Hazelnut Praline

