

Gourmet Weekend Sample Menu

*I am passionate about sourcing the finest Cornish produce for The Arboretum with the fundamental aim of providing impeccable seasonal ingredients cooked accurately and simply. **Brett Camborne-Paynter***

Canapés

Chilled pea and mint soup with Croque-monsieur

Glazed chicken wings, Cornish asparagus, poached egg and chervil

Grilled south coast lemon sole, broad bean risotto, brown shrimps, chives

Slow cooked Cornish farm duck, potato puree, apple sauce, garlic and kohlrabi

Chocolate cremoux, passion fruit sorbet, caramel sauce

Apricot soufflé with vanilla ice cream

Coffee or tea with warm honey and lemon Madeleine

If you suffer from a food allergy or intolerance please ask one of our servers for advice on what the dishes contain