

Canapes  
In the Bar

---



Amuse Bouche

---

Starters

Looe Scallops

Cauliflower ~ Granny Smiths ~ Pancetta ~ Hazelnuts

Spiced Fish Soup

Red Mullet ~ Mussels ~ Braised Fennel ~ Olive Tapenade

Pastrami Salmon Tartare

Pickled Cucumber ~ Soft Cooked Quails Egg ~ Three Mustard Mayonnaise

Tea Smoked Duck

Aromatic Polenta Cakes ~ Carrot Variations ~ Orange Aioli

Caramelised Shallot Tart Tatin

Glazed Driftwood Goats Cheese ~ Pear & Truffle Salad

---

Mains

Dry Aged Fillet of Beef

Blue Cheese Stuffed Roscoff Onion ~ Pont Neuf ~

Cream Spinach ~ Sauce Bordelaise

West Country Lamb Rump

Shepherd's Pie Tart ~ Pea & Wild Garlic Puree ~ Spring Vegetables

Looe Plaice Grenobloise

Crisped Pomme Anna ~ Sea Vegetables

Butter Roasted Cod

Pink Fur Hasselback ~ Warm Tartar Sauce ~ Braised Leeks ~ Crispy Oysters

Root Veg & Black Garlic Ballotine

Blue Cheese ~ Red Chicory ~ Cauliflower Puree ~ Red Wine Reduction

Pre-Dessert

Dessert

Orange Soufflé

Caramel ~ Brown Butter ~ Sesame

Rhubarb Mille-Feuille

Poached Rhubarb ~ Vanilla ~ Hibiscus

70% Dark Chocolate 'Bounty' Layered Cake

Coconut ~ Lime ~ Miso

OR

Cheese Board

3 Cheese

OR

6 Cheese ~ £7 Supplement

Homemade Biscuits ~ Chutney ~ Quince ~ Grapes ~ Celery

Sargeant Pepper

Bude ~ Whalesborough Farm ~ Sue Proudfoot

Truffler Brie

Redruth ~ Curds & Crouts ~ Martin Gaylard

Polmarkyn White

Pensilva ~ Polmarkyn Dairy ~ Katie & Glyn Wood

Helford Blue

Helford ~ Treveador Farm Dairy ~ Alistair & Bernadette Rogers

Keltic Gold

Bude ~ Whalesborough ~ Sue Proudfoot

Cornish Jack

Padstow ~ Padstow Cheese Company ~ Lawrence & Rosie

Cornish Coffee or Tea & Petite Fours

£85

Wine Flight ~ Additional £80 Per Person

10% Optional Service Charge will be added to your bill



Talland Bay  
HOTEL  
★★★★