

Conservatory Restaurant Sample Menu

Local dressed white crab meat, chilled chervil soup, crab jelly, spiced tomato & sauce vierge

Monkfish wrapped in parma ham, crushed peas, pea puree, chorizo and lilly puy caper salsa

Roast baby beetroot, beetroot gel, maple roasted walnuts, garlic croutons, cornish blue cheese & salsa verde

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Pear Sorbet

Sweet potato veloute & parmesan crisp

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Local Turbot fillet, Parisian potatoes, caponata, confit cherry tomatoes, crispy capers, toasted pine nuts & truffle oil

Seared scallops, tiger prawns, sweet potato fondant, caramelized cauliflower puree, saffron cauliflower, baby fennel, pea shoots, crisp pancetta & curry oil

Sea bass fillet, chive & parmesan risotto cake, carrot puree, asparagus spears, baby corn, carrot crisps & chive veloute

Creamed wild mushrooms, chive gnocchi, peas, parmesan crisps, wild mushroom powder & basil pesto.

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Cornish cheeses with biscuits and onion marmalade