



Menu planning

Hotel Tresanton

Set menu

Our Head chef will write a bespoke seasonal menu for your special event featuring your favourite ingredients.

STARTERS

Meat

Foie gras parfait, sourdough, apple chutney
Beef tartar
Pressed pork rilette, piccalilli

Fish

Octopus, potato, cockles, capers
Cornish crab, quails egg, dandelion, avocado, confit tomato
Mackerel, panzanella, tomato, olives, capers, bread, shallots
Hand dived scallops, tomato, virgin olive oil, basil

MAIN COURSES

Meat

Chicken breast, saute potatoes, Jerusalem artichoke, girolles
Cornish beef fillet, roast new potatoes, carrots, celeriac, red onions
Cornish lamb, mash potato, peas, lettuce hearts, chorizo, onions
Cornish venison, beetroot, blackberries, spinach croquette

Fish and shellfish

Turbot on the bone, new potatoes, asparagus, lemon butter
Wild bass, clams, spinach, gnocchi
Lobster risotto
John dory, purple sprouting broccoli, salsa verde

DESSERTS

Lemon tart
Dark chocolate mousse
Vanilla pannacotta
Pear frangipane
Lemon cheesecake
Orange cake
Apple tart tatin
Dark chocolate
Burnt English custard
West Country cheeses