

## Menu

### Canapes

Smoked Salmon & Chive Savoury Cone  
Chicken Liver Pate with House Chutney  
Cornish Blue Quiche (v)  
Marinated Sweet Chilli Beef with Tarragon

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### Tomato & Avocado Parfait (v) (GF)

Mint raita, cherry tomato salsa  
*or*

### Creedy Carver Confit Duck

with Hoi Sin Dressing

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### Roast Vegetable & Exmoor Blue Gateaux (v) (GF)

Wild rocket salad, potatoes and pesto dressing  
*or*

### Cornish Lamb Rump

with Champ mash potato, savoy cabbage & smoked bacon, minted jus

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### Vanilla Bean Cheesecake

with Marinated Berries

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### Cornish Brie, Cornish Blue, Cornish Yarg (v)

Fruit Chutney, Grapes, Celery and Biscuits

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### Petit Fours

Turkish Delight  
Cornish Fudge  
Chocolate Truffle

## Wines

### 2013 Camel Valley Cornwall Brut

*Cornwall*

An award winning fruity sparkling wine  
served to you as an aperitif

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### Avito Pinot Grigo IGP

*Pavia, Italy*

Pear notes on the nose and palette  
and supple refreshing acidity.

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### La Cour Des Dames Syah Pays D'oc

*Languedoc, France*

Dark fruit, subtle spiciness and silky smooth

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### A Cour Dames Grenache Rose

*Languedoc, France*

*A light and fresh, slightly off dry rose  
from the South of France*