

Cornwall Business Awards 27th June 2019

Canapés

Smoked Salmon & Cream Cheese Cone
Goats Cheese & Red Onion Tart
Tomato & Shallot Crostini *(GF, vegetarian & vegan)*
Mini Sausage with Mustard Mash *(GF& some vegetarian & vegan)*

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Starter

Beetroot Tartar

Crispy capers, toast brioche loaf, horseradish cream
(V, Vegan, DF) (GF alternative bread option)
or

Pulled Cider Pork

Cornish blue scone, pink steam radish, cider reduction
(DF) (GF alternative bread option)

Main Course

Sweet Potato and Spiced Lentil Cake

Fine bean and truffle salsa, micro salad, vegetable pearls
(V, Vegan, DF)
or

Slow Braised Beef Fillet

Fondant potato, baby vegetables, wild mushroom and peppercorn sauce
(DF, GF)

Dessert

Sticky Toffee Pudding

Butterscotch sauce, Kelly Cornish Vanilla Ice Cream, praline crumble
(GF, V, DF with almond milk)
or

Sorbet Selection

(Vegan, DF)

Followed by

Cornish Brie, Cornish Blue, Cornish Yarg

St Austell ale chutney, grapes, celery, biscuits
(V, GF bread instead of biscuits)

and

Petit Fours

Selection of homemade chocolate truffles with Turkish Delight *(Vegan)*

V = Vegetarian, Vegan, DF = dairy free, GF = gluten free