



GALA MENU

Saturday 9th November 7 for 7.30pm

Harbour Fish and Grill Restaurant by Aaron Janes

CANAPÉS ON ARRIVAL

Scallop salsa, Crab Beignets, Sardine Ketchup, Garlic Arancini
Vegetarian option: Confit tomato soup Basil oil rice popcorn Cornish Yarg Beignets
Served with glass of Knightor Cuvee Cornish sparkling wine

STARTER

Local Lobster Bisque, Cockle Popcorn
- Vegetarian: Ravioli of Butternut squash marjoram and a sage butter

FISH COURSE

Megrim Sole fillets, Sauce Vierge
Vegetarian: Pea and broad bean scotch 'egg' almond milk mayo

MAIN

-Slow Cooked Blade of Beef Bordelaise, Crispy Oyster, Pommes Purée, Tender stem
-Vegetarian Stick onion Pithivier, Pommes puree, heritage carrots, Tender stem broccoli

PRE DESSERT TASTER

Connie Glaze Lemon Sherbet and Raspberry shot

DESSERT

- Texture of Cornish Sea Salt and Chocolate

Cost per person £60

Knightor Cornish wines available

PLEASE ADVISE IF YOU HAVE ANY DIETARY REQUIREMENTS WHEN BOOKING