

The Orangerie

Garden Café & Exclusive Wedding Venue

7pm | 12th September 2019

Starters

Soup of the moment (GF) (vegan)

served with warm bread

Cornish crab salad

with pickled cucumber

Cornish confit duck terrine

with red wine poached pears and toasted rustic bread

Mains

Baked aubergine (GF) (Vegan)

Stuffed with Mediterranean vegetables

Grilled fillet of local sea bass

with crushed Cornish new potatoes & white wine velouté

Traditional beef wellington

Stuffed with chicken & mushroom pate served with Duchess mash

Desserts

Baked lemon tartlet

with berry compote and clotted cream

Chocolate fudge brownie

with clotted cream vanilla ice cream or sorbet (GF)

12 people per table | 3 bottles of white wine per table

Or your guests can choose a 175ml glass of wine each and choose red or white?

White | Grillo Artemesia Botter | Sicily, Italy

A scent of apricot and honey on the nose, a delightful finish with exotic fruity overtones. **13% vol**

Red | Nero D'Avola Artemesia | Sicily, Italy

Spicy and fruity with notes of blackberries, blueberries and mulberries. The finish is rounded and fruity with well-integrated tannins. **13% vol**