

Valentines Dinner

Spice Grove | Rainforest Biome | Eden Project
Saturday 12 & Monday 14 February 2022

Knighthor Eden Brut

Pentire & Tonic (non alcoholic spirit)

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Cornish Deli Charcuterie Board to Share

Spianata | Fenel & Anise Salami | Coppa Ham | Marinated Olives | Artisan Bread Fresh Basil | Olive Oil

Anti Pasti Board to Share

Marinated Tomatoes | Roasted Peppers | Dolmades | Marinated Olives | Artichokes Artisan bread | Fresh Basil | Olive Oil

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Goats Cheese Tart

Roasted Beetroot | Sweet Potato | Crème Fraiche & Artichoke Puree

Monkfish Wrapped in Pancetta

Sun Blushed Tomato Tapenade | Trewithen Cream Sauce | Lemon and Chervil

Corn-fed Free Range Chicken Breast

Soft Herb Mousse | Braised Eden Grown Greens | Salsify | Tarquin's Gin Sauce

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Rhubarb Panna Cotta

Roasted Rhubarb | Blood Orange & Cardamon Shortbread

Decadent Chocolate Torte

Hazelnut Praline | Chocolate Sauce

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Origin Coffee | Pukka tea

Selection of handmade Petit fours

Baobab & Kaffir Lime Chocolate Truffles | White Chocolate & Cranberry Fudge

Mini Meringues filled with Raspberries & Pistachio

Indulgent Chocolate dipped Strawberries | Mocha truffle