

Valentine's Dinner  
Rainforest Biome, Eden Project  
Wednesday 14, Friday 16 & Saturday 17 February 2024

On arrival

Oxney organic sparkling wine | Pentire & Navas tonic

To Start

*Cornish Deli Charcuterie Board to Share*

Spianata | Coppa Ham | Marinated Olives | Chorizo & mozzarella skewers | Artisan Bread | Fresh Eden Project grown herbs | Olive Oil | Balsamic | Red pepper hummus (GF\*/ DF\*)

*Anti Pasti Board to Share*

Sun blushed tomato & mozzarella skewers | Roasted Peppers | Dolmades | Marinated Olives | Artichokes | Artisan bread | Fresh Eden Project grown herbs | Olive oil | Balsamic | Red pepper hummus (GF\*/ DF\*)

Mains

*Free range stuffed chicken breast*

Garlic basil mousse, wrapped in prosciutto served with an Aval Dor vanilla vodka cream sauce (GF\*/DF\*)

*Pear and blue cheese wellington*

Caramelised pear, kale and Cornish blue wellington served with a beetroot ketchup and braised shallots (VG\*/GF\*/DF\*)

*Smoked Mackerel and goat's cheese parcel*

An Eden Project herb infused crème fraiche and citrus salad (GF\*/DF\*)

Dessert

*Origin Coffee Tiramisu cheesecake*

With hazelnut crumb and Roskilly's panela ice cream

*Orange panna cotta*

Blood orange panna cotta, dark chocolate and vanilla mousse with poached star fruit, chocolate soil and dried berries (VG /GF /DF)

To finish

Origin coffee or Pukka herbal tea selection

*Petit fours*

Eden grown rosemary fudge | Pistachio & white chocolate truffle | Chocolate dipped strawberries