

Paschoe House

À La Carte

To Start

Cauliflower Tartlet

Pickled Cauliflower, Raisin, Cauliflower Couscous

Pan-Fried Scallop

Curry Velouté, Shallot, Kaffir Lime, Almond

Cured Salmon

Pickled Ginger, Honey & Soy, Wasabi, Cucumber

48 Hour Suckling Pig

Waldorf Salad, Sage, Sandford Cider

Chicken Ballotine

Truffle, Confit Yolk, Shitake À La Grecque

Mains

Crisp Paschoe Egg

Potato Rosti, Seasonal Vegetables, Truffle Butter

Pollock

Mushroom, Confit Chicken, Ver Jus, Lemon Thyme

Cod Fillet

Poached Leek, St Austell Bay Mussels, Pancetta, White Wine Foam

Creedy Carver Duck Breast

Plum, Red Cabbage, Confit Leg

Venison

Cornish Blue, Pear, Celeriac, Red Wine Jus

Some of our food & drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice
A discretionary 12.5% service charge will be added to all bills

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To Finish

Banana Soufflé

Banana & Passionfruit Sorbet
(Please allow 15 minutes)

Vanilla Panna Cotta

Hedgerow Berries, Pistachio Cake, Pistachio Ice Cream

70% Chocolate Delice

Honeycomb, Yogurt & Whisky

Paschoe Orchard Bakewell

Apple, Hazelnut, Calvados Ice Cream

West Country Cheeses

Homemade Chutney, Oat Biscuits

Inclusive of Tregothnan Teas, Infusions and Voyager Coffee

Served with Sweet Treats

£65.00
per guest

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