

Paschoe House

Tasting Menu

Pan-Fried Scallop

Curry Velouté, Shallot, Kaffir Lime, Almond

Chicken Ballotine

Truffle, Confit Yolk, Shitake À La Grecque

Cured Salmon

Pickled Ginger, Honey & Soy, Wasabi, Cucumber

Cod Fillet

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

Venison

Cornish Blue, Pear, Celeriac, Red Wine Jus

Vanilla Panna Cotta

Hedgerow Berries, Pistachio Cake, Pistachio Ice Cream

Banana Soufflé

Banana & Passionfruit Sorbet

Inclusive of Tregothnan Teas, Infusions and Voyager Coffee

Served with Sweet Treats

£80.00
per guest

£55
Wine flight

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