

Private Dining: B

PENVENTON PARK HOTEL

2 Courses: £42 per person

3 Courses: £48 per person

Freshly Baked Roll & Butter (V,VGNOR)



Vegetable Soup
Croutons (VGN)

Classic Smoked Salmon
Lettuce, lemon emulsion, crispy capers

Ham Hock Terrine
Piccalilli, toast

Thyme & Garlic Marinated Brie or Camembert
Crisp toasts (V)



Pan Roasted Duck Breast
Fondant potatoes, broccoli, roasted carrots

Supreme of Chicken
Mashed potato, broccoli, pancetta & mushroom cream sauce

Persian Roasted Cauliflower Florets
Toasted pine nuts, pomegranate, tahini sauce (VGN)

Oven Baked Salmon
Sea salt crusted new potatoes, broccoli, herb hollandaise



Passionfruit Martini Cheesecake
Vanilla, lime & passionfruit, buttery biscuit base, served with a shot of prosecco (V)

Rich Chocolate Delice
Fresh raspberries, chocolate soil, raspberry sorbet (V)

Mango & Coconut Panna Cotta
Toasted coconut, fresh raspberries, lemon balm (VGN)

Warm Seasonal Fruit Bakewell Tart
Served warm with Cornish clotted cream (V)



Tea, Coffee & Chocolate Mints (V)

Please Read Our Allergy Statement | V: Vegetarian, VGN: Vegan, OR: On Request