

# ARTISAN PRODUCER TASTING MENU

USING THE BEST LOCAL INGREDIENTS

FROM OUR ARTISAN PRODUCERS

*Saturday 22 September*

## *Menu*

Whalesborough's Cornish crumbly cheese on tomato basil bruschetta's

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Wild mushroom, spinach & watercress ravioli with Cornish traditional chorizo stick from Norton Barton, Hillview honey & grain mustard dressing

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Fraser Proudfoot from the Weir

Greek souvlaki/oregano, garlic & lemon marinated chicken breast

or

Fillet of salmon wrapped in banana leaves & gently steamed  
with a selection of salads & grilled vegetables

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Zach's Ice Lolly Bar surprise

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Mrs Gills lemon drizzle cake with white chocolate mousse  
& seasonal fruit compote

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Petit fours by Flapjackery

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Tea or coffee, coffee by Sabins Small Batch Roasters

**£30 PER PERSON**

*(maincourse to be pre-ordered)*

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*Saturday 22 September*

## *The event...*

Doors open 7pm

Welcome & introduction 7.15 - 7.45pm

All guests seated 7.50pm

Food served 8pm

**Peter Gorton** will be hosting this evenings **Tasting Menu** & introducing you to 7 **Budeligious** courses from some of our local **Artisan Producers**.

Tickets £30 per person. Please confirm your choice of maincourse & any dietary requirements with the Falcon Hotel. For this event we will be seating guests on large tables of 10 -12. Therefore, you will likely be joining other guests on your table.

Please pop in to the Falcon Hotel or contact the hotel to book your tickets.

Telephone: 01288 352005 | Email: [bookings@falconhotel.com](mailto:bookings@falconhotel.com)