LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

BESPOKE EXPERIENCE

Chef's Choice

Tell us what you love, what you would rather avoid, the dish you still think about from a holiday years ago and what you are celebrating. We will take all of it and write a menu that exists only for your evening.

WHENEVER YOU LIKE, USING THE BEST OF THE SEASON

1. Tell us about you
Favourite ingredients, dislikes, dietary needs, the occasion and the guests.

2. We write your menu
We send you a draft and refine it with you until it feels exactly right.

3. We cook it at your table
Everything cooked, served and finished by us, in your home.

Written for a couple celebrating ten years together who love Cornish seafood, still talk about their honeymoon in Japan and can never resist a lemon dessert.

SNACK

Nori Cracker

Cornish crab, yuzu mayonnaise

for the seafood lovers

STARTER

Cornish Sea Bream

lightly cured, chilled dashi, radish, shiso

a nod to the honeymoon

MAIN

Aged Beef Sirloin

black garlic, charred spring onion, miso butter sauce

the cut they love, with a Japanese twist

DESSERT

Lemon Tart

crème fraîche, English raspberries

the dessert they never skip, kept classic

TO FINISH

Petit Fours

plum wine jellies, dark chocolate truffles

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.