

**SFC VERNAL EQUINOX MEAL**

**20<sup>TH</sup> MARCH 2009 at the Greenbank Hotel, Falmouth**

Head Chef, Prosenjit 'Sanjay' Kumar brings you this seasonal celebration

A complimentary welcome glass of bubbly and a Helford Native Oyster on arrival.

***A Selection of Cornish nibbles to start the evening***

*Cornish blue cheese & red onion pissalidiere*

*Polgoon sparking cider cured salmon blinis'*

*Hogs pudding in blankets*

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*Atlantis Smokehouse Salmon & Crab Pillow  
with Jerusalem artichoke hummus & watercress sorbet*

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*A Cornish Toad in the Hole  
with Brian Etherington's Sausage & rich red onion gravy*

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***John Dory from Cornish Waters Perched on a Raft of Razor Clams and Fruits  
of the Sea***

*Melange of Growfair vegetables of the day*

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*Kea Plum Sorbet*

*Married with Polgoon Sparkling Cider*

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*Mrs. Beetons Rhubarb Syllabub*

*Gently kissed by a Blushing Spring Mead*

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*Tregothnan Estate Tea/Origin Coffee*

*Freshly brewed & served with Homemade Goodies*

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Hosted by Slow Food Cornwall and the Greenbank Hotel in aid of the Fal Oyster  
Presidia trip to 'Slow Fish' in Genoa.

The evening will include lively talks from producers and suppliers featured on the  
menu.

**Tickets for this wonderful meal only £35 non members and £30 for SF  
members.**

For tickets and more  
information please  
contact Claire at the  
Greenbank Hotel on:  
**01326 312 440**

The Greenbank Hotel are also offering discounted overnight stays for the evening  
so you can relax after your meal.