



E M I L Y S C O T T
Food

Emily Scott x Hotel Tresanton

Sunday 1st October

To start

Rosemary & sea salt focaccia

Good olive oil

Cornish scallops

Beurre blanc, chives, fennel

Monkfish

Roast chicken & brown butter dressing, foraged mushrooms, truffle

Cornish bouillabaisse

Gurnard, mussels, prawns, saffron aioli

Pudding

Vanilla creme brulee

Orange zested donuts, lemon curd

Café & Tea

Seaside Madeleines

Time and Tide Recipes & Stories from my Coastal Kitchen by Emily Scott