



# MEET THE CHEF

## 5 COURSE TASTER EVENING

THE HERON INN MALPAS

WEDNESDAY 14TH NOVEMBER 2018

FROM 6PM. BOOKINGS ONLY. £40 PER PERSON

INCLUDING GLASS OF FIZZ ON ARRIVAL



Following the successful Guest Chef Evening Event last year we decided this year we would introduce you all to our fantastic and skilled chef team at The Heron Inn. Each chef will create a specific dish for the evening using only local, seasonal & sustainable produce from our suppliers.

Limited spaces available.

Visit our website for more information at [www.heroninnmalpas.co.uk](http://www.heroninnmalpas.co.uk)

HOMEMADE BREAD & FLAVOURED BUTTERS

LOBSTER : CRAB : TARRAGON : GRATIN

TYLER CURTIS - APPRENTICE CHEF

DUCK : ARTICHOKE : MUSHROOM : MISO

DANIEL BALLETT - CHEF DE PARTIE

STONEBASS: BEURE BLANC : SEA VEGETABLES : PARISIENNE

NICK HEMMING - HEAD CHEF/OWNER

LAMB RUMP : FONDANT : BUTTERNUT : ROSEMARY JUS

EDWARD TALL - SOUS CHEF

MALPAS

MANGO : MATCHA : WHITE CHOCOLATE : PISTACHIO

KANE HENRY - CHEF DE PARTIE

TEA : COFFEE : PETIT FOURS

SPECIAL GUEST SPEAKERS: MATTHEW STEVENS. MATTHEW STEVENS FISHERIES

LOUISA FITZPATRICK: WINE EXPERT. ST AUSTELL BREWERY

