



Our Catering Statement ***Also applicable to our Private Dining Menus***

All purchasing is carried out daily by the Hotel Owners to take account of demand, seasonal variations, freshness, guest appeal, daily variations and value for money. We do not profess to grow our own produce nor maintain it is local as we are unable to guarantee the source. As we are not able to guarantee the source and not being PC, providing it meets our exacting criteria, we are not particularly concerned where it comes from but prepared to pay a premium for the quality we require. (Someone has to buy the non-PC produce.)

We purchase using only local shops and suppliers to ensure the produce meets our exacting criteria for the benefit of our discerning guests. This policy supports local businesses.

Our menus with the ability to pick and choose our purchases guarantee variety. However:

Our Cornish bought Kenya Beans come from? Kenya

Our Cornish bought 100% Arabica Coffee comes from? ... Not Cornwall and not even England. Guatemala, Kenya and Columbia.

Our Cornish bought selection of 15 teas comes from? ... Not Cornwall

Cornish bought Dragon Fruit? Southeast Asia, Mexico, Central and South America

We do not believe there is a Carlsberg or Tetleys Brewers in Cornwall while our Ales are Cornish.

We do buy beautiful and indeed, more expensive Dutch Vine Tomatoes as opposed to cheaper tasteless poly-tunnel/greenhouse forced from Spain?

We know the supplier of our excellent sausages for our Great British Breakfast is Cornish.

Be assured all milk and creams are guaranteed 100% to be Cornish as are our Ice Creams from the award winning producers in Bodmin: Kellys.

We never forfeit quality for cost and are as honest about our business as we are about our food.