



EXQUISITE OPTIONS FOR EVERY TASTE

drink packages

TAILOR-MADE CHOICES

CORNISH BUCKET OF BEER

Choose from:  
Korev | Tribute | Cornish Rattler  
From £7 per person

PIMMS

From £7 per person

CARLYON COCKTAILS

Choose from:  
Negroni | Aperol Spritz | Mojito  
From £15 per person

WINES

From £35 per bottle

PROSECCO

From £50 per bottle

CAMEL VALLEY BRUT SPARKLING

From £65 per bottle

CHAMPAGNE

From £70 per bottle

canapé options

OPTION 1

CHOOSE 3 FOR £12 OR 5 FOR £16

Crispy Pork Belly, Yakaniku Glaze

Cornish Gouda Fried Cheese Sandwich

Fish & Mushy Pea, Potato Rosti, Capers

Smoked Salmon Blini, Caviar Cream Cheese

Taco Shell, Guacamole, Tiger Prawns

Chicken Liver Parfait Profiterole, Red Onion Glaze

Chocolate Dipped Strawberries

UPGRADE & INCLUDE A FLUTE OF PROSECCO, GLASS OF PIMM'S  
OR CORNISH BEER FOR AN EXTRA £7 PP

OPTION 2

CHOOSE 3 FOR £18 OR 5 FOR £25

Lobster & Caviar Blinis

Seared Scallops with Pea Puree, Squid Ink Crackers

Gruyere & Black Truffle Stuffed Mushrooms, Crouton

Breaded Mussels, Garlic Aioli, served in their shell

Duck Rillettes on Toasted Brioche, Plum Chutney

UPGRADE & INCLUDE A FLUTE OF PROSECCO, GLASS OF PIMM'S  
OR CORNISH BEER FOR AN EXTRA £7 PP

wedding menus

TRADITIONAL

STARTER | MAIN | DESSERT | COFFEE & MINTS

Choose 1 dish per course or, should you wish to offer  
your guests a choice of 2 dishes, a pre order is required.

STARTER

Roasted Tomato & Basil Soup

Basil Croutons  
(Other soups are available)

Chicken Liver Parfait

Toasted brioche & apple chutney

Home-Cured Beetroot Salmon

Pickled cucumber & horseradish creme fraiche

Glazed Red Onion, Mozzarella & Tomato Tartlet

Herb salad, heritage tomatoes

MAIN

Breast of Corn Fed Chicken

Sun blushed tomato & oregano, piquillo pepper mash,  
oregano cream

Roast Rump of Lamb with Sweet Garlic & Mint

Boulangere potatoes, sun blushed tomatoes, minted lamb jus

Roast Sirloin of Local Beef with Yorkshire Pudding

Roasted rosemary potatoes, watercress & horseradish,  
red wine sauce

Fillet of Sea Bream

Saffron potatoes, snow peas, balsamic glazed roasted  
cherry tomatoes

Rack of West Country Pork

Apple & chutney, cider jus, hogs pudding potato cake

Gratin of Gnocchi & Vegetables

Cornish gouda, truffled spinach & leeks

All main courses come with a selection  
of seasonal vegetables & potatoes

DESSERT

Classic Glazed Lemon Tart

Raspberry sorbet, lemon curd

Chocolate & Hazelnut Torte

White chocolate sauce, raspberries, clotted cream

Tonka Bean Panna Cotta

Passion fruit & pineapple salsa

Sticky Toffee Pudding

Clotted cream ice cream, caramel fudge sauce

3 Cornish Cheeses

West Country chutney, celery & grapes, artisan biscuits

COFFEE & MINTS

£60 per person

ULTIMATE

FLUTE OF CHAMPAGNE & CANAPES ON ARRIVAL

STARTER & A GLASS OF CHABLIS

MIDDLE COURSE

MAIN COURSE & A GLASS OF  
CABERNET SAUVIGNON

DESSERT & A GLASS OF  
CORNISH BLACKBERRY DESSERT WINE

COFFEE & PETIT FOURS

FLUTE OF CHAMPAGNE TO TOAST

Choose 1 dish per course or, should you wish to offer  
your guests a choice of 2 dishes a pre order is required.  
A vegetarian option is always available.

ON ARRIVAL

ACCOMPANIED BY A FLUTE OF CHAMPAGNE

Luxury Hot & Cold Canapes

Choose 3 from option 1

STARTER

ACCOMPANIED BY A GLASS OF CHABLIS

Terrine of Duck Liver

Golden raisins, toasted brioche

Hand-seared Scallops

Mango, papaya, curry spices & cauliflower

MIDDLE COURSE

A choice of Light Sorbets

Home-Cured Beetroot Salmon

Pickled cucumber & horseradish creme fraiche,  
caviar & ouzo pearls

MAIN

ACCOMPANIED BY A GLASS OF CABERNET SAUVIGNON

Individual Classic Tournedos Rossini

Madeira jus, roasted onions, chantenay carrots,  
madeira sauce, chateau potatoes

Roasted Turbot

Sea fennel 'Fruits of the Sea' & shellfish jus

DESSERT

ACCOMPANIED BY A GLASS OF  
CORNISH BLACKBERRY DESSERT WINE

Strawberry Champagne Parfait

Tuile biscuits

Dessert Trio

Sticky Toffee Pudding & Honey Ice-Cream  
Raspberry White Chocolate Crumble | Orange Curd Posset

COFFEE & PETIT FOURS

FLUTE OF CHAMPAGNE TO TOAST

£150 per person

AFTERNOON TEA

FLUTE OF PROSECCO SPUMANTE

TEA & COFFEE

A pot of freshly brewed Tregothnan  
‘Cornish Grown’ Tea or Coffee

SANDWICHES

Coronation Chicken  
Cucumber & Cream Cheese  
Free-Range Egg Mayonnaise & Cress

SAVOURY

Smoked Salmon, Dill & Cream Cheese Bagel  
Cornish Fish Cakes, Caper & Tarragon Mayonnaise  
Kittow's Pork & Sage, Mustard Marinated  
Sausage Rolls

HOMEMADE PLAIN & FRUIT SCONES

Served with local Cornish Clotted Cream  
& home-made Strawberry Jam

SWEET

White Chocolate & Raspberry Blondie  
Honeycomb Mini Custard Tart Seasonal Berries  
Dark Chocolate Macaroon Chocolate Ganache Cream  
Strawberry & Vanilla Cream Profiterole  
Lemon & Elderflower Mousse

£60 per person

CORNISH

Choose 2 options per course for your guests  
and a pre order is required. Vegan/Vegetarian  
and allergy options are always available

STARTER

Hog's Scotch Egg  
Kittow's Hogs pudding, St Ewe's hens egg, slaw, apple jelly  
St Ives Crab & Prawns  
Citrus mayonnaise, crisp cos lettuce, chargrilled  
Sourdough  
Tomato & vegan mozzarella salad, basil  
Tarquin's Gin Cured Salmon  
Trewithen Farm crème fraiche, pickled vegetables  
Cornish Boy Laity Camembert  
Rarebit, glazed cheese scone with heirloom tomato

MAIN

Kittow's Pen 'n' Tinny Pork Sausages  
Clotted cream & mustard mash, roasted onion gravy,  
buttered carrots  
Crispy Doombar Battered Fish  
Fries, crushed peas, ketchup, charred lemon, tartar sauce  
Herb Crusted Chicken Breast  
Cornish Blue cheese & garlic cream, Kittow's hogs pudding patty,  
buttered greens  
“Posh” Scampi  
Crisp Newlyn monkfish & king prawn, Cornish chilli sauce,  
triple-cooked chips, salad  
Cornish Saffron & Roasted Leek Risotto  
Summer peas, St Ewe poached egg

DESSERT

Berry Eton Mess  
Clotted cream, pink pepper meringue, seasonal berries  
Warm Pear  
Frangipane & almond tart, Amaretto ice cream  
Chocolate Cremeux  
Shortbread & caramel pot, chantilly cream, Cornish fudge

COFFEE & MINTS

£60 per person

BUFFET A

SELECTION OF SANDWICHES

Served on wholemeal & white bread  
Roast Beef with Horseradish  
Mature Cheddar with Sweet Pickle  
Coronation Chicken  
West Country Honey Glazed Ham & Chutney  
Egg Mayonnaise & Cress

GOURMET SNACK SELECTION

Local Cocktail Steak Cornish Pasties  
Tandoori Spiced Chicken  
Spiced yogurt dip  
Vegetarian Dim Sums  
Sweet chilli & soya sauce dip  
Coriander & Cumin Minced Kofta Kebabs  
Minted cucumber relish  
Deep Fried Fish Goujons  
Tartare sauce  
Homemade Quiche  
Glazed with Cornish cheddar  
Grilled Local Leek & Mustard Sausages  
Wrapped in smoky bacon with mustard piccalilli  
Cheese Board  
Grapes & water biscuits  
Charcuterie, Parma Ham & Cured Beef Platter  
Chutneys & pickles

Homemade Dark Chocolate Brownie

Please note you must cater for 100% of those attending  
the evening reception. Children under the age of 13  
will be charged at 50% of the Adult rate.

£27.50 per person

BUFFET B

AMERICAN-STYLE

Slow Roasted BBQ Pulled Pork Shoulder  
Glazed brioche roll with BBQ sauce  
Char Roasted Lemon & Rosemary Chicken,  
Smoky Bacon, Iceberg Lettuce, Tomato, Mayo  
Glazed brioche bun  
9” Pork & Beef Hot Dog Sausage  
Caramelised herb onions in a glazed brioche roll  
Lime Infused Peppers, Onions & Grilled Vegetables  
Sour cream, tomato salsa in a glazed brioche roll  
Spiced Coleslaw | Mixed Leaf Salad  
Fries | Roasted Corn on the Cob

DESSERT

Strawberries & Cream (in season)  
Homemade Dark Chocolate Brownie

£35 per person

GRAZING BOARD

6 ITEMS FOR £18 PER PERSON  
ADD ADDITIONAL ITEMS FOR £3 PER PERSON

SELECTION OF SANDWICHES/WRAPS

COUNTS AS ONE  
Served on wholemeal & white bread  
Ham & Mustard | Beef & Horseradish  
Egg & Cress | Tuna & Cucumber

SAVOURY

Cheese & Biscuits | Scotch Eggs | Filled Bagels  
Crudites & Dips | Olives & Feta | Pigs in Blankets  
Sausage Rolls | Mini Pork Pies | Charcuterie  
Mini Roast Beef Sliders | Quiche

SWEET

Dark Chocolate Brownie  
Scones  
Served with jam & cream  
Macaroons  
Cut Fruit

From £18 per person