MENU

& drink options

EXQUISITE OPTIONS FOR EVERY TASTE

drink packages

TAILOR-MADE CHOICES

CORNISH BUCKET OF BEER

Choose from:

Korev | Tribute | Cornish Rattler

From **£8** per person

PIMMS

From **£8** per person

CARLYON COCKTAILS

Choose from:

Negroni | Aperol Spritz | Mojito

From **£17** per person

WINES

From **£38** per bottle

PROSECCO

From **£52** per bottle

CAMEL VALLEY BRUT SPARKLING

From **£67** per bottle

CHAMPAGNE

From **£74** per bottle

canapé options

OPTION 1

CHOOSE 3 FOR £14 OR 5 FOR £18

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 £8 PP

OPTION 2

CHOOSE 3 FOR £20 OR 5 FOR £28

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 £8 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

£65 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

£65 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

£65 per person

CLASSIC BUFFET

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

ASIAN BUFFET

Malaysian Beef Rendang

Japanese Katsu Chicken Curry

Duck in Plum Sauce | Salt & Pepper Chicken

Satay Chicken Skewer | Char Sui Eggplant

Vegetable Dim Sum & Spring Rolls

Egg Fried Rice | Prawn Toast

Rice Noodles | Mango Sticky Rice

Pineapple Fritter

£35 per person

AMERICAN-STYLE BUFFET

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 £19.50 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 **£19.50** per person