



£45.00 PER HEAD

## SAMPLE WEDDING MENU A

### FIRST COURSE

HONEY ROASTED BUTTERNUT SQUASH VELOUTÉ  
GARLIC AND THYME CROUTONS

OAK SMOKED SALMON  
CELERIAC REMOULADE & CAPER AND SHALLOT DRESSING

HAM HOCK TERRINE  
SPICED APPLE CHUTNEY & TOASTED BRIOCHE

GRILLED CORNISH MACKEREL  
TRUFFLED POTATO SALAD & BEETROOT & PICKLED APPLE

### SECOND COURSE

ROAST SIRLOIN OF BEEF  
YORKSHIRE PUDDING & DUCK FAT POTATOES & SEASONAL VEGETABLES  
RED WINE GRAVY

SLOW ROASTED LAMB SHOULDER  
DUCK FAT POTATOES & SEASONAL VEGETABLES & MINT SAUCE & RED WINE GRAVY

PAN FRIED HAKE  
FISH BROTH & CORNISH NEW POTATOES & BRAISED FENNEL & ST AUSTELL BAY  
MUSSELS

TRUFFLED RISOTTO  
ROASTED SEASONAL VEGETABLES & CORNISH BLUE CHEESE & PANGRITATTA

### DESSERT

DARK CHOCOLATE BROWNIE  
CANDIED NUTS & PEANUT BUTTER ICE CREAM

TRADITIONAL BREAD AND BUTTER PUDDING  
CRÈME ANGLAISE OR ICE CREAM

ETON MESS  
CHEESECAKE MOUSSE & FRESH STRAWBERRIES & MERINGUE & SORBET

CHEESE BOARD (£3.00 SUPPLEMENT)

HOMEMADE SELECTION OF ICE CREAMS

All menus subject to season and availability.



£45.00 PER HEAD

## SAMPLE WEDDING MENU B

### FIRST COURSE

ROASTED TOMATO AND PEPPER SOUP  
BASIL OIL & GARLIC CROUTONS

CRAB, PRAWN AND AVOCADO COCKTAIL

SMOKED HADDOCK AND LEEK TART  
PICCALILLI & WATERCRESS

DUCK LIVER PARFAIT  
RED ONION MARMALADE & TOASTED BRIOCHE

### SECOND COURSE

ROAST CHICKEN SUPREME  
PARMESAN CROQUETTE & ONION FONDUE & SWEETCORN & TARRAGON JUS

SLOW COOKED BEEF SHOULDER  
POMME PURÉE & ROAST BABY ONIONS & PANCETTA & BUTTON MUSHROOMS

PAN FRIED LOCH DUART SALMON  
CORNISH NEW POTATOES & FENNEL & LEMON AND TARRAGON HOLLANDAISE

ROASTED SAGE GNOCCHI  
BUTTERNUT SQUASH & BROCCOLI & PINENUTS & PARMESAN CUSTARD

### DESSERT

STICKY TOFFEE PUDDING  
CARAMELISED APPLES & SHORTBREAD CRUMBLE & VANILLA ICE CREAM

DARK CHOCOLATE TART  
VANILLA MASCARPONE & CANDIED ORANGE

VANILLA CRÈME BRÛLÉE  
POACHED RHUBARB & GINGER ICE CREAM

HOMEMADE SELECTION OF ICE CREAM

CHEESEBOARD (£3.00 SUPPLEMENT)

All menus subject to season and availability.



£55.00 PER HEAD

## SAMPLE WEDDING MENU C

### FIRST COURSE

FRENCH ONION SOUP

WELSH RAREBIT

SPICED CHICKEN LEG RAVIOLI

PAK CHOI & THAI VEGETABLE CONSOMMÉ & SESAME

BEEF FILLET CARPACCIO

PICKLED WALNUT & ROASTED BEETROOT & HORSERADISH & PARMESAN

BEETROOT AND GIN CURED SALMON

FENNEL CEVICHE & CAPER AND SHALLOT DRESSING & WATERCRESS

### SECOND COURSE

CRISP PORK BELLY

POMME PURÉE & SHALLOT AND APPLE TART & HONEY ROASTED CELERIAC

HERB GLAZED COD

BRAISED PUY LENTILS & ONION JAM & CAULIFLOWER

WILD SEA BASS

SALERDAISE POTATOES & BUTTERNUT SQUASH & WILD MUSHROOM & PISTACHIO  
JUS GRAS

WILD MUSHROOM TORTELLINI

GIROLES & TARRAGON & PANGRITATTA

### DESSERT

DARK CHOCOLATE FONDANT

PISTACHIO CRUMBLE & WHITE CHOCOLATE SORBET

STRAWBERRY CHEESECAKE MOUSSE

MACERATED STRAWBERRIES & CARAMELISED FILO & TONKA BEAN MERINGUE

GLAZED LEMON TART

CRÈME FRAICHE MOUSSE & RASPBERRY SORBET

CHEESE BOARD (£3.00 SUPPLEMENT)

HOMEMADE SELECTION OF ICE CREAMS

All menus subject to season and availability.



£55.00 PER HEAD

## SAMPLE WEDDING MENU D

### FIRST COURSE

WHITE ONION AND PARMESAN VELOUTÉ  
THYME ESPUMA & CROUTONS

ROASTED BEETROOT, GOATS CHEESE AND PANCETTA SALAD  
BALSAMIC & BASIL & PINE NUTS

HOT SMOKED SALMON RILLETTE  
CAPER AND DILL MAYONNAISE & WATERCRESS & TOASTED RYE BREAD

SMOKED HADDOCK CHOWDER  
CHAR GRILLED LEEKS & CORNISH NEW POTATO & SLOW POACHED EGG

### SECOND COURSE

SLOW ROASTED LAMB RUMP  
LAMB SHOULDER DAUPHINE & POTATO TERRINE & SPELT & BASIL  
SMOKED AUBERGINE

LOCAL RABBIT WELLINGTON  
POMME PURÉE & BABY CARROTS & LEEKS & PANCETTA & LENTIL JUS

ROAST SKATE WING  
CRISP PORK BELLY & CORNISH NEW POTATOES & BRAISED RED CABBAGE  
CARAMELISED APPLE

ROAST SEASONAL VEGETABLES  
PARMESAN GNOCCHI & CRISP HENS EGG & BLACK TRUFFLE

### DESSERT

TRIPLE CHOCOLATE AND ORANGE BROWNIE  
SALT CARAMEL & YOGHURT SORBET

BLACKBERRY BAVAROIS  
CARAMELISED APPLE CRUMBLE & CLOTTED CREAM ICE CREAM

CLASSIC TIRAMISU  
COFFEE GRANITA & CARDAMOM ICE CREAM

CHEESE BOARD (£3.00 SUPPLEMENT)

HOMEMADE SELECTION OF ICE CREAMS

All menus subject to season and availability.



£65.00 PER HEAD

## SAMPLE WEDDING MENU E

### FIRST COURSE

#### MINISTRONE SOUP

PEARL BARLEY & FOCACCIA CROUTONS

#### OXTAIL RAVIOLI

ROOT VEGETABLE CONSOMME & PANCETTA & SHALLOT RINGS

#### SMOKED FISH TERRINE

FENNEL AND DILL CEVICHE & CORNICHONS & LEMON MAYONNAISE

#### CORNISH CRAB AND LOBSTER SALAD

BROWN CRAB MAYONNAISE & PICKLED CUCUMBER & APPLE & WILD FLOWERS

### SECOND COURSE

#### ROAST CREEDY CARVER DUCK BREAST

CONFIT DUCK CROUSILLANT & TRUFFLE POTATO TERRINE

CARAMELISED CHICORY & BRAISED PUY LENTILS

#### ROAST LOCAL VENISON LOIN

SARLADAISE POTATOES & ROAST CREPAUDINE BEETROOT

JERUSALEM ARTICHOKE CRESSE & PANCETTA JUS

#### PAN FRIED BRILL

POMME PURÉE & FENNEL MARMALADE & RED WINE BRAISED SALSIFY

LOCAL CLAMS AND JUICES

ROASTED AUBERGINE, CHARGRILLED COURGETTE AND CONFIT TOMATO LASAGNE

CORNISH GOATS CHEESE & BASIL CREAM SAUCE

### DESSERT

#### SUMMER BERRY PUDDING

CRÈME FRAICHE MOUSSE & CHAMPAGNE SORBET

#### DARK CHOCOLATE DELICE

SALT CARAMEL FOAM & HAZELNUT ICE CREAM

SPICED FRUIT BREAD AND BUTTER ICE CREAM

CARAMELISED FIGS & GOATS MILK ICE CREAM

CHEESE BOARD (£3.00 SUPPLEMENT)

HOMEMADE SELECTION OF ICE CREAMS

All menus subject to season and availability.



£75.00 PER HEAD

## SAMPLE WEDDING MENU F

### FIRST COURSE

WILD MUSHROOM AND TARRAGON CONSOMME  
PARMESAN ESPUMA & BLACK TRUFFLE

POACHED EGG ON TOASTS  
CORNISH ASPARAGUS & IBÉRICO HAM & HOLLANDAISE SAUCE

CONFIT DUCK AND ROASTED VEGETABLE TERRINE  
HOT SMOKED DUCK BREAST & TRUFFLED CREAM  
ROASTED HAZELNUT VINAGRETTE

CORNISH LOBSTER RAVIOLI  
BABY GEM LETTUCE & GREMOLATA & LOBSTER BISQUE

### SECOND COURSE

CORNISH BEEF WELLINGTON  
POMME PUREE & ROASTED BABY CARROTS  
CREAMED SAVOY CABBAGE & CRISP ONIONS

ROASTED FILLET OF DOVER SOLE  
SAFFRON NEW POTATOES & BABY FENNEL & CREAMED SPINACH  
CAPER AND BEURRE NOISETTE

PAN FRIED TURBOT  
MONKFISH SCAMPI & ONION FONDUE & PEA & BROWN SHRIMP & BISQUE SAUCE

THAI AUBERGINE, SWEET POTATO AND BUTTERNUT SQUASH CURRY  
COCONUT BRAISED RICE & CORIANDER FLATBREADS

### DESSERT

ASSIETTE OF DESSERTS  
MINI GLAZED LEMON TART & DARK CHOCOLATE AND FUDGE BROWNIE  
ETON MESS CHEESECAKE MOUSSE

DARK CHOCOLATE AND SALT CARAMEL GATEAUX OPERA  
ORANGE AND CHOCOLATE CHIP ICE CREAM

MARINATED SUMMER BERRY TRIFLE  
CORNISH BERRIES & CHAMPAGNE JELLY & HONEYCOMB AND DRIED FRUIT CRUMBLE

CHEESE BOARD (£3.00 SUPPLEMENT)

HOMEMADE SELECTION OF ICE CREAMS

All menus subject to season and availability.



£25.00 PER HEAD

**BUFFET A**

**VEGETARIAN**

CONFIT PEPPER, GOATS CHEESE AND BASIL TARTS

SPICED SWEETCORN FRITTERS

SWEET CHILLI SALSA

CURRIED VEGETABLE AND CHICK PEA SAMOSA

MANGO CHUTNEY

**MEAT**

APRICOT AND PISTACHIO SAUSAGE ROLLS

VENISON KOFTAS

TZATZIKI

MINI BURGERS IN FOCACCIA BREAD BAP

SELECTION OF CURED MEATS AND CHEESES

**FISH**

CORNISH MACKEREL GOUJONS

CELERIAC REMOULADE

SMOKED HADDOCK AND SALMON FISHCAKES

TARTAR SAUCE

CRAB, PRAWN AND DILL QUICHE

**DESSERTS**

LEMON TART

CRÈME FRAICHE MOUSSE

DARK CHOCOLATE TORTE

MARINATED CHERRIES & CLOTTED CREAM

All menus subject to season and availability.



£28.00 PER HEAD

## BUFFET B

### VEGETARIAN

WILD MUSHROOM, TRUFFLE AND CAMEMBERT TARTLET

DEEP FRIED BUFFALO MOZZARELLA  
SUNDRIED TOMATO AND BASIL SALSA

MARINATED VEGETABLE SKEWERS WITH A CHOICE OF DIPS INCLUDING...  
HOMOUS & SWEET CHILLI SAUCE & HARISSA MAYONNAISE

### MEAT

MINI YORKSHIRE PUDDINGS  
ROAST BEEF & HORSERADISH

TRUFFLED PANCETTA AND SAUSAGE MEAT ROLLS

HOMEMADE CORNISH PASTIES

### FISH

CRAB AND ASIAN VEGETABLE SPRING ROLL

TRADITIONAL DRESSED SALMON  
(DEPENDANT ON THE AMOUNT OF COVERS)

TEMPURA KING PRAWNS, MUSSELS AND SQUID  
SPICED SEASONING & LIME JUICE

### DESSERTS

DARK CHOCOLATE AND HAZELNUT BROWNIE

SUMMERBERRY PAVALOVA  
CHEESECAKE MOUSSE

All menus subject to season and availability.



MINIMUM OF 50  
COVERS

£65.00 PER HEAD

## BUFFET C

### FISH

TRADITIONAL DRESSED WHOLE SALMON

LOCALLY SMOKED SALMON

KING PRAWNS, DRESSED CRAB AND SMOKED MACKEREL PLATTER

### MEAT

HONEY AND MUSTARD ROASTED GAMMON

SLOW ROASTED RIB OF BEEF

### VEGETARIAN

HOT NEW POTATOES

CORNISH BUTTER & PARSLEY

SELECTION OF COLD SALADS

TRUFFLED NEW POTATOES SALAD

WALDORF

MEDITERRANEAN VEGETABLE COUS COUS

TOMATO AND RED ONION SALAD

COLESLAW

MEXICAN BEAN SALAD

### DESSERTS

CORNISH STRAWBERRIES

CLOTTED CREAM

All menus subject to season and availability.



All menus subject to season and availability.