



CANAPE SELECTION

For parties of 20 or more

£1.95 per canapé

minimum of 3 per guest

Rare roast beef & Yorkshire pudding, mustard mash & crispy sage

Spiced crab cake with a warm Bloody Mary shot

Smoked haddock croquette, tartare sauce

Mushroom tartlet with tarragon & chervil cream (v)

Dill cured salmon blini, citrus crème fraîche

Cucumber cups with chilli & mango salsa (vg)

Parmesan arancini with aioli (v)

Tempura curried cauliflower, mango chutney & coriander (vg)

Pancetta wrapped pesto chicken skewers (gf)

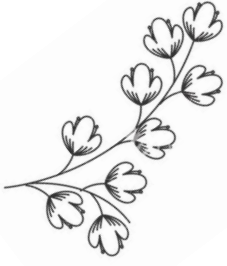
Cornish yarg cheese scones with red onion marmalade (v)

Smoked mackerel & horseradish pate on crostini with pickled cucumber

Moroccan spiced falafel with roast garlic and harissa hummus (vg)

Honey and mustard Harvey Brother's cocktail sausages served in a cob loaf





BOWL FOOD

£6 PER BOWL

3-4 bowls recommended per guest

Please choose from the following selection;

FISH

Cornish crab risotto, herb salad

Cornish seafood ceviche, fennel & orange

Pan roast fillet of local mackerel, creamed leeks & lime

MEAT

Slow cooked lamb tagine, preserved lemons, toasted almonds, bulgar wheat

Morteau sausage, white bean cassoulet

Pulled pork shoulder, jalapeño slaw, BBQ sauce

VEGETARIAN

Falafel, smoked aubergine, artichoke chips

Tempura vegetables, aioli dip

Vegetable tagine, preserved lemon, toasted almonds, bulgar wheat

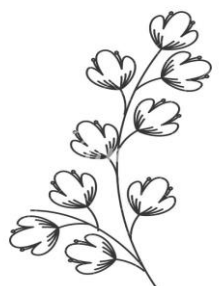
DESSERTS

Miniature churros, cinnamon sugar

Vegan chocolate brownie, gold glitter

Bite sized plain scones, clotted cream & TK jam

Elderflower jelly shot, sherbet foam





SPRING | SUMMER 3 COURSE MENU SELECTOR

£39.00 per guest

Please choose one starter, main course & dessert dish to build your wedding menu.

STARTERS

Mackerel pate with horseradish, sourdough toast & pickled vegetable salad

Purple sprouting broccoli & puy lentil salad, candied hazelnuts & herb vinaigrette (vg/df)

Carpaccio of Cornish beef, caper & raisin puree, fennel remoulade & nasturtium leaf (gf)

Cocktail of crab & cured salmon, wholemeal loaf & paloise butter

Asparagus, pea & mint soup with homemade bread (v)



MAIN COURSE

Roast sirloin of Cornish beef, horseradish cream, Yorkshire pudding, carrot puree, seasonal greens, roast potatoes & thyme jus (gfo)

Lemon & parsley roast chicken, Cornish earlies, courgette, runner beans & a rosemary & garlic jus (gf)

Broccoli & blue cheese puff pastry tart, radish & watercress salad (v)

Pan fried fillet of cod, potato & caper terrine, seasonal greens & crab butter sauce (gf)

DESSERTS

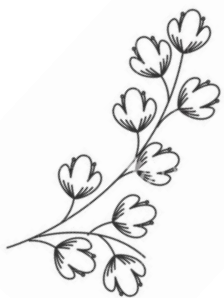
Strawberry mousse with lavender shortbread biscuit

Dark chocolate & raspberry tart, raspberry sorbet

Mixed berry pavlova, vanilla & brandy cream, berry coulis

Glazed lemon tart, strawberry compote

Gluten & dairy free chocolate brownie, raspberry sorbet & chocolate crumb





AUTUMN | WINTER 3 COURSE MENU SELECTOR

£39 per guest

Please choose one starter, main course & dessert dish to build your wedding menu.

STARTERS

Chicken, pistachio & tarragon terrine, fig chutney, local baby leaf salad & toasts (gfo)

Wild mushroom & Twynham Grange cheese tart, roast leeks & aioli (v)

Cornish crab cake, sweetcorn relish & radish salad

Roasted butternut squash soup, toasted pumpkin seeds, sage & onion seed bread (vg)

MAIN COURSE

Cornish pork tenderloin & braised pork belly with pomme anna,
fine beans, apple puree & calvados jus (gf)

Pan fried fillet of Newlyn hake, braised fennel, kale & a crab bisque sauce (gf)

Roast sirloin of Cornish beef, horseradish cream, Yorkshire pudding,
carrot puree, seasonal greens, roast potatoes & thyme jus (gfo)

Apricot & thyme nut roast with carrot puree, roast potatoes, truffled seasonal greens,
mushroom & madeira sauce (vg)



DESSERTS

Sticky toffee pudding, butterscotch sauce & clotted cream, served in a brandy basket

Dark chocolate brownie, blackcurrant sorbet & dark chocolate crumb (vg/gf)

Pear & almond tart, amaretto cream & spiced pear puree

Dark chocolate marquise, kirsch-soaked cherries & almond Florentine





CHILDREN'S MENU

Two course £13.50
Three course £16.00



Please choose one dish from the desired courses to build your children's menu;

STARTERS

Homemade hummus with crudité's

Roast tomato & red pepper soup with house made bread & butter

MAINS

Beer battered Newlyn fish, triple cooked chips & garden peas

Grilled fillet of Newlyn fish, Cornish new potatoes, seasonal vegetables

Harvey Brothers sausages, mashed potato, gravy & seasonal vegetables

Linguine with tomato, basil & grated Cornish cheese

DESSERTS

Warm chocolate brownie, Moomaid vanilla ice cream

Duo of Moomaid vanilla and strawberry ice cream, shortbread biscuit





COLD BUFFET MENU
£26.50pp



House made Breads with salted Cornish butter (v)

Hummus & marinated olives (gf/vg)

House cured honey glazed ham (gf)

Courgette, feta & mint tart (v)

Poached salmon & chive crème fraîche (gf)

Cornish new potato salad with a shallot & chive dressing (df/gf/vg)

Mixed house salad (df/gf/vg)

Roast bulgar wheat, marinated tomato & herb salad (df/vg)

Fennel, carrot & red cabbage slaw (gf/df/vg)

Dessert included;

Please select two options from our buffet dessert selector menu...



HOT BUFFET MENU
£28pp

Please select two main dishes;

Chicken Chasseur (gf)

Braised beef & ale stew, herb dumplings

Tremenheere Fish Stew; Prawns, mussels &
grilled mackerel, braised fennel & saffron potatoes (gf)

Slow cooked Cornish chicken tagine (gf)

Roasted vegetable & chick pea tagine (v, gf)

Classic chorizo, prawn & chicken paella (gf)

Vegetarian Paella (vg)

Confit Cornish pork belly, white bean &
smoked bacon cassoulet (gf)



Please select three sides;

Mushroom & tarragon set polenta, hazelnut dressing (vg)

Garlic & thyme roast Cornish new potatoes

Roasted seasonal vegetables & herb oil

Mixed Salad

Roast bulgar wheat, marinated tomato & herb salad

Coleslaw

Dessert included;

Please select two options from our buffet dessert selector menu...



BUFFET DESSERT SELECTION

PLEASE SELECT TWO DESSERTS TO ACOMPANY YOUR CHOSEN MENU
(ONE PER GUEST);

Pear & almond tart, amaretto cream & spiced pear puree

Mixed berry pavlova & Chantilly cream (gf)

Dark chocolate tart with raspberry compote

Glazed lemon tart, Cornish strawberry compote & clotted cream

Dark chocolate brownie with hazelnut brittle (vg)

Sticky toffee pudding, butterscotch sauce & clotted cream





LATE EVENING FOOD

NIBBLES PLATTER

£11.50 per platter

Homemade tortilla crisps, tomato & mango salsa & Hummus. Marinated mixed olives, Honey roast spiced nuts & rosemary & garlic grissini (all vegan)



EVENING NIBBLES ONE

£9.50 per person

Homemade sausage rolls, marinated mixed olives, homemade tortillas with mango & tomato salsa, parmesan puff pastry twists, spiced flatbread with hummus

EVENING NIBBLES TWO

£8.50 per person

Homemade cheese scone, red onion marmalade & cheddar, House-made Sausage rolls, tortilla crisps & hummus

EVENING FOOD

£7.25 per item, per person

Cornish black pepper sausages with caramelised onion,
Smoked Cornish streaky bacon with homemade spiced ketchup
Both served in a homemade roll



Cornish pasties in a variety of flavours & sizes
Starting from £3.00 per person