

Celebration Drinks & Canapés

Glass of Moët Champagne, Carbis Bay Pimm's or Cornish Bucket

Choice of 3 canapés from the menus provided in wedding pack - £21.95 per head

Wedding Breakfast

Three Courses with Coffee and Petits Fours - From £50.00 per head

Afternoon Tea - From £60.00 per head

Sharing Platters - From £50.00 per head

Evening Menu

Evening Snacks - From £15.00 per head

Hog Roast, Barbecue or Traditional Paella - From £25.00 per head

Evening Buffet - From £30.00 per head

Wine Selection

From £18.50 per bottle (½ bottle per person)

Wine Flight

From £37.50 per person

Starter, main and toast (Moët)

Toast Champagne

Moët from £10.00 per person

Liqueurs

Amaretto, Grand Marnier, Cognac Hennessy VSOP, Drambuie - £4.50 each

Soft Drinks

Jugs of Sparkling Elderflower - £5.00 per jug

Canapés

Mini Yorkshire Pudding
with Cornish Sirloin of Beef, Horseradish Sauce

Seared Scallops
with a Local Black Pudding Spoon & Thermidor Sauce

Roast Lamb on a Spring Onion Mash, Roasted Asparagus
Minted Lamb Jus

Battered Mushroom Risotto Ball
with Pesto Dressing & Parmesan

Filo Crown with Sun-blushed Tomato,
Cream Cheese & Thai Basil

Mini Fish & Chips with Mushy Peas & Tartar Sauce
on a Bread Croûton

Soup Selection

Butternut Squash Velouté, Shitake Mushrooms & Truffle Oil

Roasted Pepper & Tomato Soup, Horseradish Crème Fraîche

Curried Carrot, Coconut & Coriander Soup

Mushroom & Spinach Soup

Leek & Potato Soup

Parsnip & Coriander Soup

Roasted Vegetable Soup

Traditional Wedding Breakfast Menu

Starters

Chicken Liver Parfait, Grape Chutney, Melba Toast
Confit Duck Leg, Cranberry, Orange & Fennel
Ham Hock Terrine, Chow Chow Pickle, Olive Focaccia
Trio of Salmon-Smoked, Rillettes & Cured-Beetroot, Lamb's Lettuce
Parma Ham, Charred Watermelon, Raspberry Sorbet
Tian of Crab & Apple, Parmesan, Rocket & Lemon
Carpaccio of Beef, Horseradish Jelly, Crispbread
Roulade of Aubergine & Courgette, Basil Pesto, Grilled Halloumi

Mains

Traditional Roast Striploin of Beef, Horseradish, Yorkshire Pudding & Pan Gravy
Three-Hour Baked Shoulder of Lamb, Dauphinoise Potato, Squash Purée, Kale & Lamb Sauce
Cider-Marinaded Belly of Pork, Pig Cheek Rillettes, Crackling Shard & Apple Sauce
Corn-Fed Chicken Supreme, Pommes Anna Potatoes, Asparagus & Sauce Veronique
Parsley-Crusted Loin of South Coast Hake, Pea Stew & Greens
Devonshire River Trout Wellington, Tomato Pulp & Watercress Soup
Halloumi-Stuffed Baked Peppers, Aubergine & Courgette, Tomato Chutney (V)
Medley of Baby Vegetables, Salt-Baked Celeriac Purée, Beetroot Tartar (V)

Desserts

Dark Chocolate & Raspberry Fondant, Chocolate Soil, Raspberry Ice Cream
Almond & Pear Slice, Amaretto Ice Cream, Peach Purée
Passion Fruit Panna Cotta, Citrus Tuile Biscuit, Passion Fruit Coulis, Orange Crème Fraîche
Caramelised Lemon & Thyme Tart, Lemon Curd, Clotted Cream
Peppermint & Chocolate Cheesecake, Vanilla Bean Ice Cream, White Chocolate Sauce
Sticky Date & Walnut Pudding, Salted Caramel Ice Cream, Toffee Sauce
Cherry & Chocolate Crumble, Chocolate-Dipped Cherry, Vanilla Bean Chantilly Cream
Milk Chocolate & Pistachio Torte, Nut Clusters, Velvet White Chocolate

Coffee & Petits Fours

£65.00 per head (includes glass of Moët Champagne)

Vintage Wedding Breakfast Menu

To Start

Finger Sandwiches –

Smoked Salmon, Cucumber, Egg & Cress, Prawn

In-Between Hot Dish

Mini Roast Beef & Mash

Mini Lamb Cutlet & Peas

or

Mini Wellington & Pommes Anna Potatoes

To Finish

Homemade Scones, Strawberry Jam & Cornish Clotted Cream

Battenburg Cake

Chocolate Brownie

Eton Mess

Raspberry Vacherin

Pear & Almond Frangipane

Coffee & Petits Fours

£60.00 per head (includes glass of Moët Champagne)

Great British Wedding Breakfast Menu

Starters

Traditional Prawn Cocktail, Marie-Rose Sauce, Brown Bread & Butter

Chicken Liver Parfait, Toast & Cumberland Sauce

Parma Ham, Charred Watermelon, Raspberry Sorbet

Mains

Breaded Fish & Chips, Tartar Sauce & Mushy Peas

Trio of Kernow Sausages, Creamy Mash, Onion Gravy & Peas

Beef & Ale Pie, Mash, Carrots & Cheese Cobbler

Desserts

Lemon Meringue with Cornish Clotted Cream

A Trifle Different – Raspberry Sponge, Vodka Jelly, Sherry Shot and Crème Pâtisserie

Baked Cheesecake, Strawberry Mousse, Strawberry Purée

Coffee & Petits Fours

£50.00 per head

‘The Beach’ Wedding Breakfast

Wedding Breakfast

Option 1

Starters

Mediterranean Meats & Cheeses
Olives & Artichokes
Sun-Dried Tomatoes
Houmous or Taramasalata
Roasted Peppers
Selection of Bread

Mains

Whole Chicken Sand & Fire
Royal BBQ Pork Loin
Apples & Pears
Lemon & Lime Trout Fillets
Peas & Beans
Pimento Baby Monkfish
Roasted Vegetables

Desserts

Profiteroles
Lemon Posset
Carbis Bay Ice Cream

£50.00 per head

Wedding Breakfast

Option 2

Starters

Mediterranean Meats & Cheeses
Olives & Artichokes
Sun-Dried Tomatoes
Houmous or Taramasalata
Roasted Peppers
Selection of Bread

Mains

Black & Blushing Worcestershire Fillet
Moorish Rice
Chilli Chicken with Drunken Pinto Beans
Crispy Duck with Fire-Roasted Plum Sauce
& Wasabi Noodles
Sizzling Moroccan Prawns
Couscous & Harissa Yoghurt

Desserts

Profiteroles
Lemon Posset
Chocolate Shortbread
Carbis Bay Ice Cream

Coffee & Petits Fours

£60.00 per head

Evening Dining

Buffet

Homemade Mini Burgers
Cajun Potato Wedges
Carbis Bay Scotch Eggs
Confit Duck Spring Rolls
Vegetable Spring Roll
Garlic Ciabatta
with Cornish Feta Cheese & Caramelised Onion
Cod Croquettes with Homemade Tartar Sauce
Pulled Pork
with a Floured Roll & Smoked Bacon & Sage Stuffing,
Warm Apple Purée
Wild Rocket & Cherry Tomato Salad
Home-Made Coleslaw

£30.00 per head

Evening Barbecue

Kernow Sausage
Beef Burger
Deep South Rubbed Chicken Thigh
Pork Loin Steak
Coleslaw
Potato Salad
Rice Salad
Warm Vegetable Pasta

£25.00 per head

Hog Roast

Floured Baps
Apple Sauce
Home Made Stuffing
Green Salad
Home Made Coleslaw
Roast Potatoes

£25.00 per head

Traditional Paella

A traditional paella dish served with a fresh green salad

£25.00 per head

Snacks

Mini Fish and Hand Cut Chip Cones
Cornish Pasties and Hand Cut Chips
Bacon Bap/Sausage Bap and Hand Cut Chips

£15.00 per person

All our menus can be tailored to suit individual dietary requirements.
Please contact us for further details.