

Wedding Menu

CANAPÉS & SOUPS

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 Sunblushed Tomato,
Cream Cheese & Thai Basil

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

SOUPS

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



CARBIS BAY
ESTATE

Wedding Menu

TRADITIONAL BRIDE

Just want to stick to tradition when it comes to your menu?

This selection is perfect for you.

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, Rilette & 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 Rilette, 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

£50.00 per head



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VINTAGE BRIDE

*Looking for a menu to complete your vintage look?
Our Afternoon Tea-inspired dishes are perfect for a bride looking for
something different.*

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 Laurent-Perrier Brut)



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BRITISH BRIDE

A wedding breakfast of classic dishes.

Starters

Traditional Prawn Cocktail, Marie-Rose Sauce, Brown Bread & Butter
Chicken Liver Paté, 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 Patisserie
Baked Cheesecake, Strawberry Mousse, Strawberry Purée

Coffee & Petits Fours

£50.00 per head



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Wedding Menu

BEACH BRIDE

For the more relaxed couple, our sharing platters are great for creating that laid-back family feeling.

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



Wedding Menu

EVENING 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

£25.00 per head



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Wedding Menu

EVENING BBQ, HOG ROAST OR PAELLA

Evening Barbecue

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

£20.00 per head

or

Evening Hog Roast

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

£20.00 per head

or

Traditional Paella

A traditional paella dish
served with a fresh green salad

£20.00 per head



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Wedding Drinks

WINE FLIGHTS

Sands Classic - £37.50 per person

Starter

Verdejo, Esencia de Fontana, 2015/16, Uclés, Spain

Aromatic nose with notes of freshly cut hay, white pepper and fennel. Light-bodied, but with excellent fruit concentration. Slightly mineral with a crisp, dry finish.

Main Course

Montepulciano d'Abruzzo Riserva, Tor del Colle, Botter, 2013/14, Abruzzo

Intense and concentrated on the nose with cherry flavours and notes of blackberries and liquorice. Dry and herbaceous on the palate, rounded and mouthfilling.

or

Main Course

Viognier, La Baume Grande Olivette, 2014/15 Languedoc, France

Bright straw yellow colour with powerful peachy aromas that leap from the glass. Mandarin zest, fresh apricot and candied orange vie for attention on the palate, full-bodied flavours that develop into a fresh and spicy finish.

Toast Champagne

Laurent-Perrier Brut, Champagne, France

In the top rank of Champagne houses, the style is light and elegant. Real finesse tops yeasty, fresh bread undertones, taut apple and citrus fruit. Complex, absolute purity.

New World - £45.50 per person

Starter

Sauvignon Blanc, The Crossings, 2016/17, Marlborough, New Zealand 125ml

Bright and fresh, it leaps with exotic notes of white peach and pink grapefruit over a mineral flintiness. There is an enriching complexity of gooseberry and passionfruit and taut citrus raciness that shows off true varietal character. Just brilliant.

Main Course

Pinot Noir, The Crossings, 2014/15, Marlborough, New Zealand 125ml

Finely poised aromas of red cherry, spice, raspberry and gentle smokiness. The palate is vibrantly intense with a full, rich and silky mouthful.

or

Main Course

Chardonnay, Butterball, Evans & Tate, 2015/16, Western Australia

A full bodied and flavoursome wine. Ripe and intensely flavoured fruit aged in premium French oak creating a mouthfilling combination of rich peach, melon and cashew flavours interwoven with buttery elements and subtle oak.

Toast Champagne

Laurent-Perrier Rosé Brut, NV Champagne, France 100ml

Pale and interesting, yet full and flavoursome. A classic wine in an iconic bottle.

Both Packages including a top up during the meal



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