

Menus

To quote a cliché, our chef really has worked hard to produce a top quality menu using the best fresh and local ingredients. We have planned three seasonally influenced options and will provide you with the appropriate version for your booking.

Please choose from one of the following buffet choices.

Children`s meals and options for people with special dietary requirements are available on request.

Service charge is not included

WINTER (Jan-March) 2012

Buffet 1. Self service, seated (max 50) standing (max 100)
£14.95 per head - Choice of 6 items

Salad of shredded duck, pak choi & oriental dressing
Brie and bacon tart
Leek & fiesta feta tarts (v)
Margarita or pepperoni pizza
Carrot & humus pitta parcels (v)
Mini Yorkshire puddings w/ sausage & gravy
Smoked Pollock & leek fishcakes w/ lemon mayo

Raspberry meringue stack
St Keverne cream cheesecake w/ blueberry coulis

Buffet 2. Self service, seated (max 50) standing (max 100)
£18.95 per head - Choice of 6 items

Beef bourguignon
Chicken with wholegrain mustard, white wine & cream
Butternut squash & Cornish button mushroom casserole (v)
Mr. Kittows sausages with onion gravy
Warm salad of sweet potato, feta & spring onions (V)
Fish pie
Mushroom, leek & blue cheese lasagne (v)

Cornish cheese platter
Sticky toffee pudding w/clotted cream
Pear & blueberry crumble w/ custard

All served with mashed potatoes and vegetables

BBQ Buffet

Self service, seated (max 50) standing (max 100)

£18.95 per head

A range of seasonally inspired salads and bread with:

A selection of sauces, relishes and chutneys

Choice of three meats or fish on the bbq:

Cornish sausages

Marinated chicken

Steak

Sardines

Halloumi skewers (v)

Raspberry meringue stack

St Keverne cream cheesecake w/ blueberry coulis

Set Menu 3 course

Sit down, (max 45)

£30 per head Pre order choices from the following:

Smoked bacon & roasted corn chowder w/ chilli

Chickpea fritters w/ tabhouleh & minted yoghurt

Salad of smoked mackerel & beetroot w/ horseradish
crème freche

Fillet of Cornish sole with a lemon and parsley crust

Braised beef with chorizo, red wine & Cornish
mushrooms

Turkey escalope with parma ham & deep fried sage
leaves

Savoury gateaux of fiesta feta & red onion compote
w/ thyme cream sauce (v)

Plum crumble with vanilla custard and winter berry
coulis

Rich chocolate tart with espresso mascarpone & toffee
sauce

Selection of Cornish cheese with oatcakes and
chutney

All mains are served with seasonal vegetables

Additional requirements

- Dessert:** Homemade fresh fruit salad & chocolate brownies with Cornish clotted cream - £4 per head.
- Tea & Coffee** Filter coffee & Tea £1.75 per person.
Fruit Juice Pitchers of fruit juice £5 (2 pint)
- Wine:** We have a selection of house wines that we can offer you at a cost of £11 per bottle for pre-orders of 20 bottles or more.
- Sparkling wine:** An Italian Prosecco for £13.50 per bottle & champagne for £18.00
Champagne: per bottle on pre-orders of 6 bottle or more.
- Corkage:** If you would like to bring your own wine we charge corkage at £4 per bottle and £5 for champagne and sparkling wine.
- Entertainment:** We have a PA system and can organise DJs to suit any taste in music. If you have any other music requirements please feel free to ask. Power Point presentation access and digital projector with DVD player available.
- Special:** We are happy to organise anything from flowers, decorations, cakes, helium balloons right through to chocolate fountains. Please contact us for prices and to discuss your requirements.
- Wedding** After dinner snacks for the evening guests, of which we can supply a range of different finger foods – Price on application.