

Sample Wedding Menu

Cream of pea and pancetta soup with crème fraiche

Tian of Portloe crab with creamed guacamole and parmesan tuile

Trio of melon with basil syrup and champagne sorbet

Pan fried Cornish mackerel on a warm potato and chorizo salad with a horseradish dressing



Braised rump of West Country lamb with onion tart tatin, honey roast parsnips, minted peas, grain potato and a rosemary jus

Seared fillet of sustainable Atlantic cod with a herb crust on champ, with a red pimento sauce

Breast of Guinea fowl with roasted Cornish vegetables

Linguine with olives, peppers, mushrooms, garlic croutons and basil pesto



Sticky toffee pudding with caramel sauce

Poached pear with chocolate sauce and vanilla ice cream

Raspberry panna cotta with fruit coulis

Selection of Cornish cheeses with biscuits



Coffee with petit fours

£45.00 per person

