



CANAPE MENU

Served on platters to be passed around your guests during your drinks reception. Minimum numbers of 20 apply.

Bruschetta with chorizo and slow roasted tomato, basil pesto
Asian BBQ & sesame glazed pork belly bites
Homemade cocktail sausage rolls
Cocktail honey & mustard glazed sausage on a stick, pickled red onion

Smoked mackerel pate on toast, pickles
Smoked salmon & dill creme fraiche blinis
Mini prawn cocktail, baby gem cups

Marinated grilled courgettes with feta and mojo verde on toast (v)
Bruschetta with tomato, mozzarella and basil pesto (v)
Crispy fried tofu on a stick, soy & honey glaze, pickled cucumber (v)
Aubergine caponata bruschetta & mozzarella (v)
Baker Tom Focaccia with balsamic and extra virgin olive oil (vg)

BOWL FOOD MENU

Starter sized portions of food served in individual takeaway pots designed to be eaten standing up during your drinks reception as an alternative to canapes. Minimum numbers of 20 apply. We recommend 1 pot per person.

Chickpea and spicy sausage stew, croutons, salsa verde
Mexican chicken stew, tortilla chips, sour cream, pico de gallo
Beef & Cornish Ale or Chicken & Leek mini pie with puff pastry topper
Local lamb shepherd's pie
Slow cooked beef Rendang curry, buttered naan, coriander & lime
Smoked bacon macaroni cheese (can be v)
Birria (Mexican rice beef stew with chillies and spices), pico de gallo, sour cream, corn chips
Any flavour of soup, served with crusty bread and butter - please ask us for soup flavours
Heritage tomato salad, mozzarella, pesto dressing, focaccia (v)
Marinated chicken caesar salad with parmesan and croutons
Roasted beets, goats cheese, toasted hazelnuts, salsa verde, sourdough toast (v)

BBQ BUFFET FEAST MENU

Our BBQ feast menu includes 2 main dishes, flatbreads and 3 sides. This menu can either be served as a buffet or on sharing platters to go on dining tables if you have a seating plan. Dietary requirements can be catered for separately once we know these.

BBQ MAIN DISHES - CHOOSE 2

Mains come with grilled flatbreads, confit garlic and herb oil

Smoked & bbq'd local pork belly, pickles and salsa verde OR Smoked local beef brisket, pickles and salsa verde

BBQ boneless chicken thighs with your choice of house BBQ glaze or lemon and herb marinade

BBQ hispi cabbage, slow cooked white beans, croutons, mojo verde (vg)

Fire roasted seasonal veggies, dressed tabbouleh, lemon and herb dressing (vg), feta (v)

BBQ SIDES - CHOOSE 3

Cornish potato salad with capers, spring onion and mustard mayo dressing (v, vg available)

Roasted Cornish mids, aioli (v, vg available)

Cabbage, fennel & pickled apple salad, lemon and extra virgin olive oil (vg)

Baby gem, 'caesar' style dressing, pangrattato, pickled shallot (vg)

Rainbow slaw with honey mustard dressing, summer herbs (v, vg available)

Roasted beets with pomegranate molasses, charred nectarines, hazelnuts, extra virgin olive oil (vg)

Charred spiced cauliflower, garlic yoghurt, dukkah, sultanas, mint (v)

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Include bread and butter to start

Baker Tom Focaccia or Sourdough bread, salted butter

DESSERTS

If you would like to add a dessert onto your BBQ menu these are priced individually and can be served plated to the tables or buffet style. For buffet style you can choose 2 desserts for guests to take their pick from on the day, for plated then you should choose 1 dessert and all guests will have the same except for any dietary requirements.

Seasonal Berry Mess

Apple sponge cake, whipped cream

Chocolate brownie, clotted cream or ice cream

Lemon cheesecake, ginger crumb, lemon curd and raspberries

Homemade plain or fruit scone, local jam and clotted cream

Cornish strawberries and vanilla cream (available in season)

Version 2024. Whilst we do our best to accurately estimate pricing for the year ahead prices are subject to changes due to increases from our suppliers. Should pricing need to change for menu options already selected we will offer alternative options where possible.

CHILDREN'S MENU

Children can have half portions of the adult mains/dessert or alternatively if required, please select one main course for all children from:

Children's portions of adult BBQ menu
Macaroni and cheese, cucumber & tomato salad (v)
Local pork sausage hot dog, cucumber & tomato salad

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Ice cream and treats OR Half portion of adult dessert

EVENING FOOD OPTIONS & SNACKS

LOCAL CORNISH PASTIES

Standard size | Cocktail size

Steak | Cheese and onion (v)
Gluten free and vegan pasties are also available

BACON ROLLS OR SAUSAGE BAPS

In Baker Tom rolls with ketchup or brown sauce

