



Cornwall Chef

Sample menu – 3 course plated – £70pp

To start

(Choose three options, one of those being vegetarian)

Ham hock terrine, dill pea puree, ciabatta toasts.

Pulled duck salad, roast pineapple, Asian slaw, pineapple chilli dressing.

English onion soup, cider and thyme. Davidstow crackler cheddar crouton.

Pan seared scallops, hazelnut butter, little citrus fruit salad.

Cornish crab, lemon balm mayo, pickled green apple and cucumber.

Retro king prawn martini cocktail, basil and lime.

Avocado, chilli, peach panzanella. Garlic croutons. **V**

Peperonata agro dolce on toast, crumbled feta, parsley gremolata. **V**

Main plates

(Choose three options, one of those being vegetarian)

Beautiful loin of lamb, fragrant herbs de provence gravy.

7 hr lamb in capers, rosemary and garlic. Roasting pan juices.

Classic roast beef, thyme, rich wild mushroom and port reduction.

Slow roasted brisket, shallot and clove confit, roasted garlic.

Pork tenderloin, black pudding apricot stuffing, whisky apricot relish.

The best belly pork in Cornish cider, roasted pears and sage. Granny smith apple sauce.

Skin on breast of chicken, ginger, turmeric, leeks. Chicken jus.

Salmon fillet, nigella seed panko crumb, dill aioli, fresh dill.

Rich wild mushroom, thyme and lentil ragu on herby polenta. **V**

Spinach, beetroot and chickpea filo tart, honey and balsamic. **V**

All served with:

(Choose one combination)

Creamy buttery mash.

Tenderstem broccoli, charred balsamic red onion.

Or:

Cornish earlies, capers, dill and mint.

Buttered spring greens, radish, fine beans.

Or:

Roast potatoes, garlic and bay.

Braised red cabbage, tarragon and seeds. Pretty rainbow carrots.

To finish

(Choose two options and a vegan dessert if required)

Velvety chocolate orange torte, orange whipped cream, charred orange.

Peanut butter and jelly cheesecake, peanut brittle crumb.

Lime passionfruit tart, crème fraîche, fresh summer berries.

Strawberry shortcake, crumbliest shortbread, vanilla cream, fresh and macerated strawberries, strawberry sauce.

Chocolate honeycomb parfait, fruits and seeds. Berry coulis. **V**

Sticky spiced ginger cake, ginger caramel sauce. **V**

Price includes cutlery, crockery and glassware (per person): Wine glass with meal, water glass with meal, champagne flute for speeches/toasts. Starter plate/soup bowl, mains plate, dessert plate, side plate. Starter fork/soup spoon, starter knife, mains fork, mains knife, dessert fork, dessert spoon. Quality linen feel disposable napkin. Water jug, butter dish, salt/pepper pots.

Please note:

This is a sample menu from December 2025. Menus will vary by season and availability. Please contact the caterer for their latest menu.