



Cornwall
Chef



Pengenna
Manor

Cornwall Chef

Sample menu – 3 course sharing feast – £70pp

To start

Beautiful antipasti sharing platter of cured meats, Cornish cheeses, chilli peach chutney, blistered garlic infused olives and roasted vegetables. Little crostini of ricotta, butternut and sage. Crusty bread, Cornish butter.

Or

Individual antipasti platter of vegan cheeses, marinated vegan feta cubes in chipotle and lemon. Little crostini of butternut and sage, blistered garlic infused olives and roasted vegetables. Wild rocket, crusty bread, vegan butter. **V**

Main plates

(Choose two plus one vegan/vegetarian option)

Lamb loin on minted peas and lettuce. Lamb sauce, smoked bacon crumb.

Slow roasted lamb leg in rose harissa, sesame, preserved lemons. Green tahini sauce, sumac.

Beautiful tender beef brisket, beer braised onions, Cornish ale reduction.

Pulled brisket, pomegranate molasses, onion jam, allspice. Coriander gremolata.

Salmon fillet, ras el hanout on sweet and sour chickpeas, spring onion crème fraiche.

Caramelised pork belly, fennel seed, roasted fennel and lemons. Pork jus, pork scratchings.

Roast chicken on butter beans, shallots, oregano. Sour cream and chives.

Ovened cod, sweet and smokey tomatoes, black olives and chorizo.

V Cauliflower wedge on muhammara with green olives, dates and toasted almonds.

V Baked aubergine, coconut red lentil dahl, coconut sambal.

Bowls

(Choose four)

Skin on crushed buttery potatoes

Cornish earlies, fresh herbs and flowers

Sweet potatoes and squash, lime, hot honey butter. Chive crème fraiche

Good old amazing roasties

Masala roast newies, turmeric yoghurt, sticky red onions, coriander

Whole carrots, orange, poppy seed

Rainbow carrots, fine beans, dill oil

Greens, fine beans, peas, chilli

Asparagus, slow roasted cherry toms, garlic, tarragon

Roast beets, rocket, blue cheese

Squash, chickpeas, smoked paprika, roasted red pepper

Raw roots slaw, curry leaf and lime

Courgette ribbon salad, mint, chilli, lemon

To finish

(Choose two plus one vegan option if required)

Cherry chocolate brownie, cherry compote, clotted cream, mint chocolate crumb.

Smashed meringue, whipped vanilla cream, macerated summer berries.

Chocolate, raspberry and rosewater torte, raspberry sauce, Turkish delight.

Sticky toffee banoffee cake, salted caramel sauce, clotted cream, crunchy bananas.

White chocolate passionfruit cheesecake, coconut biscuit base.

V Vegan chocolate orange brownie, vegan cream, charred orange.

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

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.