



Pengenna
Manor

The Good Food Catering Company

Sample menu –

2 course plated – £72pp • 3 course plated – £84pp

Choose two dishes for your starter and main course for 2 courses, and add one dessert for 3 courses, from the following options –

Starters

All starters are served with a selection of breads and West Country Salted Butter

- Seasonal Homemade Soup
with sourdough bread, west country salted butter.
- Ham Hock Terrine
with homemade piccalilli, peashoots, dressed salad leaves.
- Seafood Cocktail
with smoked salmon, prawn, baby gem, marie rose sauce.
- Heirloom Tomato Salad
with watercress, toasted walnuts, fresh basil dressing. **V**
- Avocado, Strawberry & Pine Nut Salad
with rocket, strawberry & mint dressing.

Main Course

All main courses are served with crushed new potatoes with olive oil and Cornish Sea Salt and seasonal vegetables

- Shoulder of Lamb
with redcurrant & merlot gravy, rosemary jelly.
- Slow Roasted Spiced Pork Belly
with cider cream sauce.
- Roasted Strip Loin of Beef
with homemade beef gravy, yorkshire pudding, mustard.
- Baked Cornish Hake Steak
with lemon butter sauce and samphire.
- Mushroom, Leek and Gruyere Filo Strudel
with chive cream sauce.
- Roasted Cauliflower with Salsa Verde
and toasted hazelnuts. **V**

Desserts

- Summer Berry Eton Mess with strawberry coulis, chantilly cream and meringue dust.
- Lemon Mascarpone Cheesecake.
- Goosey Chocolate Brownie with warm caramel shot and clotted cream.
- Apple & Raspberry Crumble with clotted cream.
- Banoffee Pie with drizzled chocolate sauce.

Price includes chefs and front of house staff for four hours, setting the tables, and the hire of china, cutlery, kitchen equipment and refrigeration, and disposable linen-look napkins. **Prices also include VAT at 20%.**

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. This caterer has a minimum guest number of 40, they will cater for less than this but the charge would be fixed at a minimum of £2,880 (40 x £72pp) or £3,360 (40 x £84).