



Pengenna
Manor

The Good Food Catering Company

Sample menu –

2 course feast – £78pp • 3 course feast – £90pp

Choose one sharing meal for each course from the following options –

Sharing boards

All starters are served with a selection of breads with olive oil and balsamic vinegar.

Cornish Picnic

St Ives smoked salmon, lime mayonnaise, ham hock terrine,
baked camembert, red onion marmalade, four star slaw.

Mediterranean Antipasti

Charcuterie selection of salami and prosciutto, melon, cornichons,
olives, sun blushed tomatoes, bocconcini, fresh basil pesto.

Middle Eastern Meze

Lamb meatballs, tzatziki, stuffed vine leaves,
Good Food hummus, flatbreads, toasted hazelnut dukkah.

Sharing feasts

Spanish Basque-Style Chicken, shallots, tomatoes & olives,
crusty sourdough bread, mixed leaf salad.
Provencal vegetable ratatouille. **Veg**

Pulled Braised Beef Brisket, bourbon sauce,
Boston slaw, chunky potato salad with tangy mustard mayo.
Roasted sweet potato & gruyere bake. **Veg**

Slow Roast Pork Belly, cider cream sauce, crackling, bramley apple sauce,
buttery savoy cabbage with petit pois, crushed skin on new potatoes.
Spinach & feta parcel. **Veg**

Sharing desserts

Deconstructed Mess Baby Brownies Meringues Summer Berries
Whipped Cream Raspberry Coulis

Profiterole Tower with Chantilly filled profiteroles, chocolate pouring sauce, strawberries.

Cornish Afternoon Tea with scones, Boddingtons strawberry jam and clotted cream.

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-feel 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 £3,120 (40 x £78pp) or £3,600 (40 x £90).