



Pengenna  
Manor

## Kerra's Catering

Sample menu – 2 course (£102pp) or 3 course (£110.40pp) plated

### *Starters*

– Served with fresh bread

Ham hock terrine, pickles, pea shoots

Bread crumbed Cornish brie, mixed leaves, cranberry sauce

Classic prawn cocktail

Smoked haddock chowder, fresh dill, prawns

Roast asparagus, crushed hazelnuts, tarragon oil **Veg**

Mushroom, garlic, camembert tart, pea shoots **Veg**

Honey roast figs, Cornish Blue Cheese, rocket, balsamic glaze **Veg**

Roast asparagus and cherry tomato puff pastry tart, herb dressing **V**

Griddled courgettes, sea salt, mint, crushed pea dressing **V**

Sharing platters: cured meats, cheese slices, olives, hummus, olive oil/balsamic and mixed breads

### *Main courses*

Roast Cornish Beef, Roast potatoes, Yorkshire puddings, seasonal vegetable medley, red wine jus

Slow braised pork cheek, truffled creamed potato, greens, jus.

Cornish lamb rump, wild garlic and rosemary jus, dauphinois potatoes, asparagus, carrots and fine beans.

Roast loin of pork & Roast Belly of pork, sage and apricot pork stuffing, roast potatoes, sautéed sweetheart cabbage with leeks, roast carrot, rich jus and apple sauce.

Roast Chicken breast with garlic and thyme, buttered lemon carrots, dauphinoise potatoes, chicken gravy.

Seared duck breast, dauphinoise potatoes, broccoli, port jus.

Roast Bass fillets, wild garlic crushed new potatoes, watercress, samphire, reduced cream.

Hake fillet, White bean and tomato broth, sauce vierge. **GF**

Squash, sage, cheddar arancini, garlic spinach, cauliflower puree. **Veg**

Portobello Mushrooms, chimichurri, creamed truffled potato, greens. **V**

Roasted red pepper stuffed with sautéed wild mushrooms and orzo, light tomato and basil sauce. **V**

Butternut squash risotto, griddled courgette, herb oil. **V**

Chefs traditional nut roast, fondant potato, lemon carrots, rich port jus. **V**

### *Desserts*

Sticky toffee pudding, salted caramel sauce, clotted cream.

Lemon tart, limoncello glaze, fresh raspberries.

Poached pear, cider reduction, cinnamon mascarpone.

Vanilla baked cheesecake with blueberry syrup.

Classic Crème Brûlé, seasonal fruit garnish, shortbread finger.

Individual strawberry and raspberry pavlova with fruit coulis.

Chocolate truffle torte, whipped baileys cream and honeycomb.

Individual Banoffee Pie.

Warm chocolate brownie, chocolate sauce, clotted cream, sticky popcorn.

Chocolate profiteroles.

Poached pear, cider reduction, cinnamon infused coconut cream. **V**

‘Meringues’ with a berry compote, aerated Oatly cream. **V**

Dark chocolate pots, raspberry sorbet. **V**

Inclusive of staffing, all crockery, cutlery, cruets, table glassware and quality disposable napkins. Along with the laying of the cutlery, water/wine/toast glass/water jugs and napkins.

### *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.