



Pengenna
Manor

The Aussie Smoker

Sample menu – Daytime and evening – £94pp

Award-winning sharing platters

Grazing table for after the ceremony

The Aussie Smoker BBQ Products, Chilli BBQ Jam, Honey Mustard BBQ Sauce, Smoked Extra Mature Cheddar, Smoked Vintage Cheddar, Selection of Cured Meats, Selections of Cheeses, Traditional Hummus, Bread and Crackers.

Wedding breakfast

Cornish Oak Smoked Pulled Pork

– the first created dish on the menu and NO BBQ sauce in sight.

Smoked Chicken Potato Salad

– in a zingy mayo and a true crowd pleaser.

What, No Bacon! Beans

– vegan beans made for meat eaters to love. **Vegan**

Aussie Style Mac N Cheese

– extra cheesy and extra thick. Not for DF and GF. **V**

Vibrant and Tangy Slaw

– a slightly pickled slaw in a red wine vinaigrette to help clean the palate. **Vegan**

Adam's Mum's Summer Carrot Salad

– all the way from Australia. It is sweet with a hint of heat from fresh ginger. **Vegan**.

Additional specific dishes for non meat eaters:

Smoked and Jammy Tomato Chimichurri Potato Salad

Signature BBQ Rubbed Moving Mountain Burger Patties

Other dishes can be added upon request and for an additional price.

Dessert

Presented in the same platter form to the tables:

Homemade, Dark Chocolate Brownie Bites (**GF,DF, V** - contains eggs)

Evening meal

Freshly made pasties (delivered hot) for the evening meal which can include the specially made Outback Pasty.

Our packages included as standard, White 10" plates and cutlery hire, 3 staff for 4 hours, The Grazing Table and Wedding Breakfast of 6 Aussie BBQ inspired dishes served to each table in platter form. Included in this price is also the hire of a 6 ring gas burner, gas, tables to work on and travel from Penryn return.

Please note:

This is a sample menu from April 2026. Menus will vary by season and availability. Please contact the caterer for their latest menu.