



# Wedding Menus

## Menu A

Grilled fillet of local mackerel with a potato and apple salad,  
caper and shallot dressing

Cream of tomato & basil soup

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Roast loin of pork with roasted new potatoes,  
braised red cabbage, roast chantenay carrots and  
served with a Madeira and wild mushroom sauce

Red onion tart tatin with roasted cherry tomatoes,  
dressed rocket and balsamic syrup

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Glazed lemon tart with clotted cream  
and raspberry coulis

Sticky toffee pudding with toffee sauce  
and vanilla ice cream

**£29.95**

**Per person**



## **Menu B**

Blini with smoked salmon  
and chive crème fraiche

Fan of Galia melon  
with an orange and strawberry salad

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Pan roasted breast of chicken with spring onion mash  
buttered Savoy cabbage, fine green beans  
and a pancetta cream

Butternut squash risotto

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Vanilla crème brulee  
with shortbread

Warm pear and almond tart  
with clotted cream

**£34.95**  
**Per person**



## **Menu C**

Cornish crab and prawn tian  
with boiled egg and caper compote and dressed leaves

St. Endellion Brie fondue with thyme roasted new potatoes  
and red onion jam

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Roast sirloin of Cornish Beef with dauphinoise potatoes,  
crushed carrot and swede, roasted baby onions  
and a smoked bacon jus

Wild mushroom and truffle tagliatelle  
with parmesan and truffle oil

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Coconut pannacotta  
with poached tropical fruits and mango sorbet

French apple tart  
with cinnamon anglaise

**£39.95**  
**Per person**

All of these menus finish with tea or coffee. We are happy to provide variations on the menu content for special dietary needs.

Our wine list caters for most choices but if you have a special request we have an excellent local wine merchant who is able to source most wines for us.