

Menus

To quote a cliché, our chef really has worked hard to produce a top quality menu using the best fresh and local ingredients. We have planned three seasonally influenced options and will provide you with the appropriate version for your booking.

Please choose from one of the following buffet choices.

Children`s meals and options for people with special dietary requirements are available on request.

Service charge is not included

AUTUMN (Sept-Dec) 2012

Buffet 1.

Self service, seated (max 50) standing (max 100)

£14.95 per head - Choice of 6 items

Salad of Mr. Kittow`s sausage, Cornish potato & red onion w/
mustard crème fresh

Brie and bacon tart

Butternut squash & fiesta feta tarts (v)

Margarita or pepperoni pizza

Cornish mushroom & roasted garlic & thyme bruschetta (v)

Honey Cajun chicken wings

Smoked Pollock & leek fishcakes

Raspberry meringue stack

Chocolate tart w/ toffee sauce

Buffet 2.

Self service, seated (max 50) standing (max 100)

£18.95 per head - Choice of 6 items

Thai green chicken curry

Smoked paprika chicken

Halloumi fajita stir fry (v)

Chilli con carne

Salad of new pots, fine green beans , cherry toms w/ olives
and lemon vinaigrette(V)

Mediterranean fish stew

Roasted vegetable lasagne (v)

Cornish cheese platter

Chocolate espresso tart w/ clotted cream

Eton mess

All served with rice and seasonal veg

BBQ Buffet

Self service, seated (max 50) standing (max 100)
£18.95 per head

A range of seasonally inspired salads and bread with:

A selection of sauces, relishes and chutneys

Choice of three meats or fish on the bbq:

Cornish sausages

Marinated chicken

Steak

Sardines

Halloumi skewers (v)

Raspberry meringue stack

Chocolate tart w/ toffee sauce

Set Menu 3 course

Sit down, (max 45)

£30 per head

Pre order choices from the following:

Smoked bacon & roasted corn chowder w/ chilli

Chickpea fritters w/ tabhouleh & minted yoghurt

Salad of smoked mackerel & beetroot w/ horseradish crème freche

Fillet of Cornish sole with a lemon and parsley crust

Braised beef with chorizo, red wine & Cornish mushrooms

Turkey escalope with parma ham & deep fried sage leaves

Savoury gateaux of fiesta feta & red onion compote w/ thyme cream sauce (v)

Plum crumble with vanilla custard & winter berry coulis

Rich chocolate tart with espresso mascarpone & toffee sauce

Selection of Cornish cheese with oatcakes and chutney

All mains are served with seasonal vegetables

Additional requirements

- Dessert:** Homemade desserts please ask for any special requirements from £4 per person.
- Tea & Coffee** Filter coffee & Tea £1.75 per person.
Fruit Juice Pitchers of fruit juice £5 (2 pint)
- Wine:** We have a selection of house wines that we can offer you at a cost of £11.50 per bottle for pre-orders of 20 bottles or more.
- Sparkling wine:** An Italian Prosecco for £13.50 per bottle & champagne for £18.50
Champagne: per bottle on pre-orders of 6 bottle or more.
- Corkage:** If you would like to bring your own wine we charge corkage at £4.50 per bottle and £5.50 for champagne and sparkling wine.
- Entertainment:** We have a PA system and can organise DJs to suit any taste in music. If you have any other music requirements please feel free to ask. Power Point presentation access with digital projector & DVD player available.
- Special:** We are happy to organise anything from flowers, decorations, cakes, helium balloons right through to chocolate fountains. Please contact us for prices and to discuss your requirements.
- Wedding:** After dinner snacks for the evening guests, of which we can supply a range of different finger foods – Price on application.

Ancillary Recommendations

- local HOLIDAY ACCOMMODATION  in porthtowan
www.rosehilllodges.com Luxury self catering eco lodges, five minutes walk from Blue
-  Ocean Breeze Apartments - right behind the Blue Bar in Porthtowan www.oceanbreezecornwall.co.uk
- Photographers Kirstin Prisk www.kirstinprisk.com
Khalile Sidiqi www.weddingphotographyincornwall.co.uk
- Flowers Jane Adele www.janeadeleflowers.co.uk