

# 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

## SPRING/SUMMER (April - Aug) 2012

### Buffet 1.

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

**£14.95 per head** - Choice of 6 items

Salad of chicken, spinach & green bean w/ lemon dressing

Brie and bacon tart

Minted pea and feta tarts (v)

Margarita or pepperoni pizza

Courgette and lemon bruschetta (v)

Lamb & herb meatballs w/ minted yoghurt

Salmon fishcakes w/ tartar sauce

Raspberry meringue stack

White chocolate tart w/ toffee sauce

### Buffet 2.

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

**£18.95 per head** - Choice of 6 items

Chicken, pepper & courgettes in a white wine sauce

Lemon & thyme chicken

Stuffed peppers, cous cous & feta (v)

Lamb with tomato & black olive (Greek style)

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

Fish pie

Roasted vegetable lasagne (v)

Cornish cheese platter

Chocolate espresso tart w/ clotted cream

Eton mess

All served with new potatoes and seasonal salad/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  
White chocolate tart w/ toffee sauce

## Set Menu 3 course

Sit down, (max 45)  
**£30 per head**

Pre order choices from the following:

Roasted red pepper & tomato soup w/ basil oil  
Salad of roasted chicken, fennel & green bean salad w/lemon dressing  
Cornish Crab cakes with sweet chilli sauce

Baked salmon with a warm dressing of tomato, caper & balsamic  
Herb stuffed Lamb cutlets  
Chicken with a tarragon, white wine & mushroom sauce  
Risotto of courgette, peas, asparagus on a bed of wilted spinach w/ lemon oil


Elderflower fool w/ fresh strawberries & mint syrup  
White chocolate tart w/ fresh raspberries  
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  [www.rosehilllodges.com](http://www.rosehilllodges.com) Luxury self catering eco lodges, five minutes walk from Blue  [www.oceanbreezecornwall.co.uk](http://www.oceanbreezecornwall.co.uk)  
Ocean Breeze Apartments - right behind the Blue Bar in Porthtowan
- Photographers Kirstin Prisk [www.kirstinprisk.com](http://www.kirstinprisk.com)  
Khalile Sidiqi [www.weddingphotographyincornwall.co.uk](http://www.weddingphotographyincornwall.co.uk)
- Flowers Jane Adele [www.janeadeleflowers.co.uk](http://www.janeadeleflowers.co.uk)