



WEDDINGS AND CEREMONIES

CANAPÉS

Mixed croutes with various toppings:
tomato salsa, humus & black olive, goats smoked salmon & cream cheese,
cheese & chutney, avocado and prawn, warm brie with red onion jam

Mini Yorkshire puddings with rare beef and horseradish cream

Baby sausage & mustard grain mash

Baby crab cakes with sweet chilli dipping sauce

Tempura prawns with sweet soy dip

Mini lamb pates with tomato & chilli sauce

Seared tuna sticks with a sesame dip

Chicken satay

Mini wild mushroom & garlic tartlets

STARTERS

Olive bread crostini topped with parma ham, melon, sweet sun dried tomatoes and a balsamic drizzle

Warm asparagus and pea salad with large shell on prawns and lemon mayonnaise dip

Fresh Tuna nicoise salad

Warm leek and Cornish Yarg cheese tartlet, petite dressed salad

Coarse confit of duck pate with crunchy bruchettas and a sweet plum ginger sauce

Hot smoked salmon with capers, horseradish cream, lemon & beetroot salsa

MAINS

Rack of lamb with a mint, redcurrant and port reduction

Roast sirloin of beef with honeyed parsnips, Yorkshire pudding and beef jus

Corn feed chicken breast with a lemon & thyme stuffing
and wrapped in smoked streaky bacon served with red pepper relish

Loin of pork with crackling, stuffing balls and apple & cider sauce

Seafood Paella with fresh salads and warm breads

Creamy thai style fish curry with jasmine rice

Stuffed bell peppers with cous cous, fresh herbs, apricots and pine nuts on a fresh tomato coulis

Cold meat and fish platter buffet with bowls of mixed salads, dressings,
choices from beef, ham, turkey, pork, chicken, whole fresh poached salmon,
or a mixed seafood dish with prawns, crevettes, mussels, crab, lobster, crayfish

DESSERT

Baked white chocolate cheese cake drizzled with red berry coulis

Individual pavlova with clotted cream and topped with
passion fruit, strawberries, blueberries and crushed honeycomb

Baked apple and rhubarb tart topped with cream chiboust

Italian pannacotta with vanilla roasted fruits

Pink champagne & raspberry jelly with a chocolate profiterole

A trio of desserts:

baked lemon tart, mini baileys & banana cheesecake and a shot of chocolate mouse with chocolate praline

CHEESE

A section of Cornish cheeses with homemade chutneys, celery, biscuits and grapes.

Popular cheeses are: brie, yarg, blue, goats and cheddar

WEDDING CAKES

Single-tier, royal iced fruit cake

Three-tiered, fondant iced sponge cake

Cup cakes to include a variety of flavours and toppings

Croquembouche a traditional French wedding cake consisting of puff choux pastry filled with a creme
patissiere, held together with a delicious cobweb of caramel

Sponge flavours include: vanilla, orange, lemon, chocolate

Or a cheese wedding cake