

Four Course Wedding Breakfast

Sample 2016

Priced at £65 per person *and suitable for parties up to 65 guests*

Amuse Bouche'

Starters

Wild Garlic Soup, Polmesk goats cheese

Steamed Fowey River Mussels, Cornish orchard cider, rosemary, thyme, bay, crème fraiche

Terras Farm Duck Liver Pate, Spiced pear chutney, toasted sour dough

Mains

Grilled Sea Bass, shell fish chowder

Cornish Pork Tenderloin, Black Treacle, mustard mash, spiced apples, orchard cider and caraway jus

Roasted Pumpkin and Pearl Barley Risotto, Cornish blue cheese, dumplings

Desserts

Selection of Cornish Cheeses, seasonal chutney, crackers, celery

Hot Chocolate Fondant, homemade vanilla ice cream, honeycomb

Saffron Bread and Butter Pudding, Rhodda's clotted cream