

*Our occasion*

# M E N U S

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OUR MENUS ARE DESIGNED TO BE FLEXIBLE  
PLEASE FEEL FREE TO SPEAK TO OUR  
MANAGERS IF YOU HAVE ANY PREFERENCES

## *Afternoon Tea* £28

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A selection of finger sandwiches  
on white & wholemeal bread  
Free Range Egg Mayonnaise, Watercress  
Smoked Salmon, Dill & Cream Cheese  
Coronation Chicken

### Homemade Warm Plain & Fruit Scones

Served with local Cornish clotted cream  
& homemade strawberry jam

### Afternoon Treats

Orange & Pistachio Cake  
Red Berry Glazed Tartlet  
Ruby Chocolate Brownie, Pecans  
Lemon Mousse & Elderflower Jelly  
Meringue, Strawberry & Chocolate Drizzle

## *Occasions Buffet* £34

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Assorted Cheese & Charcuterie

A Selection of Freshly Prepared  
Assorted Sandwiches

Traditional Cornish Cocktail Pasties

Crab Cakes

Vegetable Spring Rolls vg  
Sweet Chilli Dip

Kittow's Sausage Meat Sausage Rolls

Buttermilk Fried Chicken

Mini Scones, Jam & Cream

## *Celebration Buffet* £40

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Assorted Cheese & Charcuterie

A Selection of Freshly Prepared  
Assorted Sandwiches

Vegetable Bhaji vg  
Yogurt Cucumber Dip

Smoked Salmon & Dill

Cold Honey Roasted Ham  
Charred Pineapple

Kittow's Sausage Meat Sausage Roll

Buttermilk Fried Chicken

Crab Cake, Sweet Chilli Dip

Tomato, Mozzarella & Basil vg

Warm Vegetable & Cheese Flan

Cobb Salad

Mini Scones, Jam & Cream

Fresh Fruits

Fruit Juices & Still Water

All dietary requirements can be catered for with advance  
notice and vegan options are available upon request.

## *Sit Down Occasions Menu*

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**2 courses £34 | 3 courses £42**

(Choose 2 options per course for your entire party with a pre-order)

Tomato & Basil Soup vg

Glazed Red Onion, Mozzarella & Tomato Tartlet

Herb Salad, Heritage Tomatoes

Prawn & Smoked Salmon Timbale

Cucumber & Tomato, Dill Salad

Chicken Liver Pate

Toasted Brioche & Apple Chutney

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Contra Loin of Beef

Roasted Rosemary Potatoes, Watercress &  
Horseradish Crème Fraîche, Red Wine Sauce

Roasted Rump of Lamb

Sweet Garlic & Mint, Boulangere Potatoes,  
Sun Blushed Tomatoes, Minted Lamb Jus

West Country Pork Cutlet

Apple & Gooseberry, Cider Jus, Hogs Pudding Potato Cake

Breast of Corn Fed Chicken

Sun Blushed Tomato & Oregano, Piquello Pepper Mash,  
Oregano Cream

Fillet of Sea Bass

Confit Fennel, Citrus Saffron Potatoes, Snow Peas

Kale, Buckwheat & Roasted Vegetable Salad vg

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Passion Fruit Panna Cotta

Tuile Pepper Biscuit, Passion Fruit Coulis

Chocolate & Hazelnut Torte

Chocolate Sauce, Raspberries

Sticky Toffee Pudding

Clotted Cream Ice Cream, Caramel Fudge Sauce

