

Wedding Breakfast

Starters

Spinach and feta filo parcels with red pepper dressing and mixed leaves (v)

Baked Portobello mushrooms with stilton on sourdough toast (v)

Parmesan and Caramelised onion tart with mixed leaves (v)

Newlyn Crab cakes with celeriac and apple coleslaw or homemade tartare sauce

Tiger prawns with garlic, chilli, saffron and fennel and served with crusty bread

Newlyn scallops with pancetta and pea puree and pea shoots

Smoked salmon and dill pate with sourdough toast and mixed leaves

Tomato and basil soup

Prawn cocktail

Lobster and crab salad

Mains

Vegetable Wellington with seasonal vegetables (v)

Roasted vegetable Lasagne with mixed salad (v)

Slow-cooked pork belly with apple and mustard mash

Roast beef with Yorkshire pudding, roast potatoes and seasonal vegetables

Chicken breast stuffed with goat's cheese and wrapped in pancetta with seasonal vegetables

Fillet of beef with seasonal vegetables**

Slow cooked beef cheeks with horseradish mash and leeks

Seasonal white fish with asparagus, crushed new potatoes and hollandaise sauce

Newlyn fish pie with mixed greens

Malabar prawn curry with saffron rice

Desserts

Hot chocolate brownie with clotted cream

Lemon posset with shortbread biscuits

Profiteroles with salted caramel

Pannacotta with seasonal fruit

Passion fruit and white chocolate cheesecake with clotted cream

Irish cream chocolate mousse with shortbread biscuits

Crème brulee with Cointreau orange confit

Cranberry and white chocolate bread and butter pudding with clotted cream

Seasonal fruit crumble with crème Anglais

A trio of desserts – chocolate brownie, mini pavlovas and lemon posset