

## Cornish Delicacies for Tregulland & Co - Outside catering dinner parties

### Starters

Canapés - please ask for our current selection

4 per person £6.75

8 per person £12.50

Crab cocktail with celeriac & grapefruit salad £12.60

Prawn cocktail £12.25

French onion soup £9.75

Pea & watercress soup £8.10

Pea & mint soup £8.10

Hot crab gratin £11.50

Lobster & leek fondant with vinagrette & caviar (min 4 people) £20.50

Home made chicken liver paté with plum coulis £9.50

6 Cornish oysters with shallot & tarragon dressing £21.00

3 Cornish oysters with shallot & tarragon dressing £15.50

Salmon ceviche £14.25

Smoked mackerel paté with gooseberry chutney £9.75

Scallops with bacon or chorizo £14.60

Hot garlic tiger prawns £13.75

Butternut squash soup £8.15

Baked cheese with flatbreads £9.00

Red onion tart tatin with blue cheese sauce £9.50

Crabcakes with chilli soy dipping sauce £10.50

Moules marinières £11.50

Beef carpaccio with baby pickled veg and horseradish mousse £14.25

Smoked haddock & leek chowder £11.50

Seafood risotto £11.00

Courgette & herb risotto with parmesan crisps £10.25

Roasted sweet potato risotto £10.25

Crab bisque £12.00

Half lobster - thermidor or garlic & herb butter POA

\*Prices are valid for one choice per course - see below.  
for surcharges for more than one choice per course

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### Main Courses

The below are served with a choice of potatoes and seasonal vegetables or salad

French trimmed rack of lamb with redcurrant jus and rosemary potatoes

Belly of pork with cider, cream & brandy sauce

Locally, line-caught sea bass with warm fennel slaw and seasonal vegetables

Slow roasted spiced belly pork

Lamb steaks with port sauce

Breast of duck with black cherry sauce

Lamb shanks with anchovies

Monkfish provençal

Fillet steak with a choice of sauces

Turbot with hollandaise sauce, butter sauce or crab bisque

Seared mackerel fillets with coriander, tomato and samphire

Salmon fillets with herb vinaigrette

Cod with herb crust, hollandaise sauce or herb sauce

Salmon fishcakes with 2 dips, dill mayonnaise and chilli jelly

Venison loin, pan fried and served with creamy shallot and green peppercorn sauce

Lobster - thermador or with garlic butter

Spiced chickpea and feta stew

Venison, bacon & prune casserole

Pan fried hake with lemon and herb butter

Confit of duck

Chicken breasts stuffed with Cornish Blue cheese and cranberries

Moules marinières with crusty french bread (as a main course)

Warm crab & lobster salad with cauliflower

Roasted vegetable stack with Cornish Yarg and balsamic glaze (veg. can be vegan)

Haddock on crushed new potatoes & pancetta

Seasonal vegetable risotto (please ask for current ideas)

Paella (meat, veg or fish or a mixture)

Roasts with all of the trimmings (prices vary depending on meat choice)

Cornish Blue cheesecake with pickled beetroot (veg)

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### Casual, served suppers

The below served with bread and salad or seasonal veg

Moussaka £16.75

Lasagne (meat, vegan or vegetarian) £16.75

Stuffed aubergines (meat, vegan or vegetarian) £15.75

Pork fillets in cider £20.00

Coq au vin £19.00

Beef & ale casserole £19.00

Basque chicken £20.00

Family favourites served with seasonal vegetables

Cottage pie £15.25

Shepherds pie £15.25

Fish pie £17.45

Macaroni cheese £12.75

The below come with rice, naans and poppadums for the curries, salsas for the chilli

Goan fish curry (monkfish & king prawns) £20.00

Vegetable & chickpea biryani curry £16.75

Thai green chicken curry £20.00

Chilli con carne £16.75

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### Deserts

- Tarte au citron served with clotted cream £10.00
- Chocolate Mousse cake served with home-made vanilla ice cream or clotted cream £10.45
- Orange panna cotta with lavender syrup £10.25
- Crème caramel £8.50
- Crème brûlée with nut brittle £9.75
- Chocolate and amaretto torte with almond tuille £12.00
- Apple tarte tatin £9.00
- Baked lemon & sultana cheesecake £10.00
- White chocolate, lemon and vanilla cheesecake with raspberry sorbet £11.25
- Semifreddo al torroncino - home made nougat ice cream £11.00
- Key lime pie £10.00
- Roasted hazelnut meringue and blueberry mess £9.00
- Lemon posset with lemon and blueberry mini meringues £10.75
- Individual fruit pavlova £8.75
- Cherry & almond tartlettes with chantilly cream £10.75
- Tiramisu £10.75
- Trio of chosen desserts £15.50
- Vanilla & apricot brioche bread & butter pudding £9.00
- Crumble with seasonal fruit £8.50
- Banoffee pie £10.00
- Coconut (dairy free) or vanilla panna cotta with shortbread £10.00
- Queen of puddings £11.00
- Selection of Cornish cheeses with biscuits and home-made caramelized onion relish £11.25
- Coffee and truffles £5.25

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## Prices