



Wedding Breakfast Sample Menu

To start

Chicken, pork, tarragon terrine, fennel seed aioli,
toasted sourdough

Ovened cod, smokey tomatoes, white bean veloute,
crispy chorizo

Mozzarella, parma ham and wild rocket with a fig
and almond salsa

Mixed beet carpaccio, dill and capers

Sticky onion and Davidstow Cheddar tartlet, toasted
hazelnuts

Main course

Confit duck leg, borlotti and butter bean cassoulet,
smoked bacon and sage. Braised cavolo nero and
chauntenay carrots

Slow roasted brisket, wild mushroom and madeira
jus, crushed maris pipers and little nasturtium puree
dots. Fine beans, roasted shallots, petite pois

Roasted supreme of chicken, oregano and lemon
on a beautiful panzanella salad with Cornish earlies.

Salmon fillet, ginger and 5 spice, sweet and sour
roasted fennel and leeks, black sesame rice

Glazed heritage carrot tart, tarragon and smoked
garlic gremolata. Blanched baby veg, orange and
poppy seed

To finish

Passionfruit pannacotta, amaretti crumb.



Sharing feast style menu

Bring the buffet to the table! Sharing plates to start, sharing feast style main course with meats in the middle of the table and help yourself accompaniments.

To Start - Something a bit Cornish

Black pepper carpaccio of beef fillet. Cornish yarg, Davidstow & Cornish Brie. Wild mushroom & Cornish Blue arancini. Scrumpy, apple, tarragon chutney. Little smoked mackerel crostini. Warm crusty bread, Cornish butter.

Main course (Choose 2)

Slow roasted lamb, preserved lemons, rosemary, anchovy and garlic.
Harissa lamb, tahini yoghurt sauce.
Rosemary lamb, red wine redcurrant jus.
Braised beef, sticky garlic, shallot and clove confit.
Roast beef, rich port reduction.
Slow roasted shoulder of pork, pistachio and spiced pear pesto.
Mackerel, pickled rhubarb, fennel and red onion.
Smoked cod, chorizo and olives, tomatoes, chillis, ricotta.
Vegetarian - Baked aubergine halves, toasted almond and date stuffing, buttermilk tahini.

Accompaniments (choose 4)

Amazing garlicky dauphinoise.
New potatoes, mint, parsley, dill and lemon gremolata, the best olive oil.
Orange roasted carrots, basil and ricotta.
Butternut squash, rosemary, chickpeas, cumin seeds.
Sticky red cabbage, beetroot, pomegranate.
Wilted greens, chilli, garlic, balsamic.
Fine beans, toasted almond butter.
Courgette ribbons, basil and mint.
Sautéed leeks, peas, smoked bacon. Lemon thyme.
Roast parsnip and cauliflower cheese, Cornish cheddar sauce.
Butter bean, chilli, tomato salad. Fresh herb oil.
Beautiful fresh mixed tomatoes, pomegranate jewels.

To finish

Sticky toffee pudding, salted caramel sauce, Cornish



BBQ Sample menu...

Huge juicy burgers...

Spicy beef, coriander (100% local beef).
Rocket pesto, beef, mozzarella middle.
Free range chicken, tarragon.
Turkey, sage, paprika.
Carrot, sesame, lime creme fraiche (V).
garlic bean (V).

Skewers...

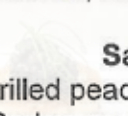
Chicken, chorizo, paprika oil.
Halloumi, cherry tomato, garlic (V).
Pork, pineapple, chilli.

Also...

Variety of local sausages.
Mackerel fillets, beetroot coriander salsa.
Soy, honey, 5 spice pork steaks.
Redcurrant minted Lamb.
Maple Lime Salmon, Sesame Oil.
Smoked Paprika Chicken Pieces.
Chilli glazed bourbon ribs.
Flat mushrooms, Cornish blue, fig preserve. (V)

Salad bar...

Grilled peach, mozzarella, chilli.
Barley, roasted squash, sage.
Brown rice, pomegranate, feta.
White bean, red onion, cumin.
Big leafy green.





At Cornwall Chef we like to create each of our menus from scratch to suit the tastes of our Brides and Grooms. We offer a range of styles of catering from BBQ's and buffets to formal plated sit down meals and also relaxed and informal sharing style feasts. Please feel free to get in touch for a personalised quote or to find out more. To give you an indication of costs, below are typical prices for our different styles of catering that we can offer at here Polhwan Fort.

3 course sit down wedding breakfast
Including full team of staff
£32 per person

3 course sharing style feast menu
Including full team of staff
£32 per person

BBQ menu (main course only)
served buffet style with 1 member of staff to
serve/clear.
£18 per person

Buffets
£12 - £20 per person

Canapes
£6 per person

Food on arrival to venue/day before wedding
£10 per person

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