

About us

Meet Corrina and Steve, also known as Cornwall Chef! They are a husband and wife team who started their extremely busy and successful catering business 12 years ago after lots of years in hospitality. Steve's background was in front of house managerial roles, opening new restaurants, managing huge teams. Corrina has been cheffing for at least 18 years, running kitchens and managing large teams of chefs. They both worked together for many years, Corrina as head and chef and Steve restaurant manager before deciding to set up on their own. They have never looked back! Steve is also in the kitchen now and they work alongside each other to bring the most delicious wedding breakfast to you and your guests. They have a reliable team of the most dedicated and experienced staff so every need is met on the day.

When it comes to your menu Corrina is food and flavour obsessed so will create one specifically to suit your needs, bespoke and very exciting.

Steve is an absolute perfectionist when it comes to cooking his meat and fish! Perfect every time. So together they make a fantastic team!

They absolutely love what they do and you can be completely assured that you will have nothing but a wonderful culinary experience with Cornwall Chef.

Sample

3 course plated menu

To begin

(choose three options, one of those being vegetarian)

Fig tart tatin, scorched goats cheese, rocket walnut pesto.

Savoury cheesecake, buttery oatcake biscuit base, sticky figs.

Ham hock and haggis terrine, whisky apricot jam, toast.

Duck salad, maple, orange. Beetroot, cumin, watercress and seeds.

English onion soup, cider and thyme. Cornish cheddar crouton.

Cornish crab, lemon balm mayo, pickled green apple and cucumber.

V Avocado, chilli, peach panzanella. Garlic croutons.

To follow

(choose three options, one of those being vegetarian)

Lamb loin, sauteed wild mushrooms, tarragon and butter. Fresh mint sauce.

Classic roast beef in Dijon, maple and wholegrain. Cornish ale jus.

Pork tenderloin, sweet and sour fennel and leek, herby white wine sauce, apple ketchup.

Slow roasted brisket, pan juices, watercress pumpkin seed pesto, watercress and red amaranth.

Breast of chicken, rich Cornish blue, the best garlic cream sauce.

Salmon fillet, citrus and nigella seed panko, dill and cucumber aioli.

V Cauliflower wedge, green olive tapenade, pine nuts and dates.

V Galette of heritage tomatoes and courgettes, Muhammara, pickled chillis.

All served with
(Choose one combination)
Creamy buttery mash, asparagus, peas,
baby rainbow carrots.

Cornish earlies, capers, dill and mint.
Buttered spring greens, radish, fine beans.

Lovely garlicky dauphinoise,
tenderstem broccoli, caramelised red onions.

Roast potatoes, garlic and bay.
Citrus carrots and greens.

To finish

(choose two options and a vegan dessert if required)

Velvety chocolate orange torte, orange whipped cream, charred orange.

Peanut butter cheesecake, blueberry gel, peanut brittle crumb.

Lime passionfruit tart, crème fraiche, fresh summer berries.

Strawberry shortcake, crumbliest shortbread, vanilla cream, fresh and macerated
strawberries, strawberry sauce.

V Lovely vegan lemon cake, orange blossom scented icing, flowers.

V Coconut lemon curd mousse pot, coconut shortbread.

Sample

Sharing feast menu

To begin

Beautiful sharing plates of flatbreads topped with a choice of two toppings. Choose from

Middle eastern minced lamb, smacked cucumbers, sumac onions, yoghurt, mint.

Cornish blue, delicious jammy balsamic grapes, wild rocket, toasted seeds.

Chicken, lemon, thyme, garlic. Bacon fat aioli, smoked bacon jam, leaves.

V Vegan mozzarella, confit tomatoes, sherry vinegar, smoked paprika, roasted peppers, hummus.

Or

Antipasti sharing platter of

Cornish cheeses, chilli peach jam, cured meats, blistered garlic olives and roasted vegetables, little crostinis of mozzarella, pancetta and fig. Wild rocket, Crusty bread, Cornish butter.

To follow

(Choose two plus one vegan/vegetarian option)

Beautiful brisket, beer braised onions, Cornish ale reduction.

The best pork belly, fennel seed, sage. Scrumpy and sage jus,
apple sauce, crackling.

7 hour lamb leg, harissa, preserved lemons. Green tahini sauce.

Breast of chicken, sticky pomegranate, date, lime. Coriander gremolata, chicken jus.

Ovened cod on smokey tomatoes, olives and chorizo. Chermoula, pine nuts.

Salmon fillet, dill mayo, pickled fennel and apple salad.

V Barley risotto, leek, watercress. Crumbled vegan feta, watercress oil.

V Baked aubergine, coconut red lentil dahl, toasted almonds.

Bowls

Skin on crushed buttery potatoes

Cornish earlies, fresh herbs and flowers

Sweet potatoes and squash, lime, honey. Chive crème fraiche

Good old amazing roasties

Masala roast newies, turmeric yoghurt, sticky red onions, coriander

Whole carrots, orange, poppy seed

Rainbow carrots, fine beans, dill oil

Greens, fine beans, peas, chilli

Asparagus, slow roasted cherry toms, garlic, tarragon

Roast beets, rocket, blue cheese

Squash, chickpeas, smoked paprika, roasted red pepper

Raw roots slaw, curry leaf and lime

Courgette ribbon salad, mint, chilli, lemon

To finish

(Choose two plus one vegan option if required)

Cherry chocolate brownie, cherry compote, clotted cream, mint chocolate crumb.

Smashed meringue, whipped vanilla cream, macerated summer berries.

Chocolate, raspberry and rosewater torte, raspberry sauce, Turkish delight.

Sticky toffee banoffee cake, salted caramel sauce, clotted cream, crunchy bananas.

White chocolate passionfruit cheesecake, coconut biscuit base.

V Chocolate honeycomb parfait, fruits, seeds, nuts. Boozy berries.

V Vegan chocolate orange brownie, vegan cream, charred orange.