

Tel No: 01840 211118 www.thegoodfoodcompany.co.uk

Call our friendly team to discuss your ideas and for further advice



Special food for special occasions

Sample Served Wedding Breakfast

SAMPLE 1

Camembert Croquettes with fruity homemade chutney and dressed leaves

Or

Country Pork Pate with toasted Sourdough bread, dressed leaves and chutney

Tranche of Slow Roasted Spiced Pork Belly
served on Celeriac and Pear Purée with Cider Cream Sauce

Crushed New Potatoes with Olive Oil and Cornish Sea Salt
Baby Summer Vegetables with lemon vinaigrette, chives and mint

Sticky Toffee Pudding with Butterscotch Sauce and Cornish Clotted Cream

Italian Wedding at Boconnoc House

Antipasti Station

Antipasti station with boards and platters of Charcuterie, Cheeses,
Roasted Artichokes, Peppers, Olives, Pickles,
Taralli Piccante, Artisan Bread, Oil, Balsamic Vinegar

Wedding Breakfast

Ravioli Con Salvia E Parmigiano

Rack of lamb with Caramelised Garlic

Or

Zucchini, Radicchio and Chicory Gratinata

Crushed new potatoes with garlic and parsley
Asparagus and baby Carrots

Lemon Sorbet

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SAMPLE 2

Canapes

Pigs In Blankets
Bruschetta with smashed broad beans, peas, lemon & mint
Mini Yorkshire Puddings with Rare Roast Beef and Horseradish Cream
Tempura Prawns with Chilli Dipping Sauce

Main Course

Bourbon Braised Brisket
Texas Baked Mac 'n Cheese
Kale Salad with Roasted Squash and Pomegranate
Garlicy, Lemon Green Beans

Dessert Plate

Oreo Cheesecake Wedding Cake
Lemon Posset Strawberries Espresso Liqueur Shot *

In the Garden Room at Boconnoc House

St Ives Smoked Salmon
Served with Cucumber and Dill Salad and dressed Leaves
Or
Baked Gevric Goats Cheese
Served with Apple and Pecan Salad and Cranberry Dressing

Wine Braised Brisket of Beef with Shallots, Thyme and Mushroom
with luxury mash with clotted cream
or
Courgette and Gruyere Tart

Green Beans and honey glazed Carrots
Horseradish Sauce and English Mustard

Vanilla Crème Brulee

"It really did feel like a magical day and we can't thank you enough for such exceptional service and food. I shall recommend you wherever I go. We wish you were on our doorstep! We'll find a way of eating your food again!"

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SAMPLE 3

Starter

Butternut & Sage Ravioli Parmesan Fried Sage Leaves

Main Course

Wine Braised Lamb Shanks Mint Gremolata

Or

Beetroot & Sweet Potato Strudel Tomato Coulis

Petit Pois, Savoy Cabbage, Shallots & Mint

Crushed New Potatoes with baby Spinach, Olive Oil & Cornish Sea Salt

Dessert

Classic Italian Tiramisu

Pentillie Castle

Canapes

Tempura King Prawns with Aioli

Sweet Potato Boxes with Chorizo Sausage

Haddock Goujons with Homemade Tartare Sauce

Bruschetta with Tomato, Garlic and Basil

Main

Rump of Cornish Lamb with a Rosemary & Lemon Crust, served with
Redcurrant and Merlot Gravy Jus & Mint Jelly

or

Butternut Squash Risotto with Fried Sage Leaves and Toasted Hazelnuts

Crushed New Potatoes with Olive Oil and Cornish Sea Salt

Minted Summer Vegetables in Lemon Vinaigrette

Bride & Groom Desserts

Tart Au Citron with Strawberry Coulis

or

Chocolate and Almond Torte served with Raspberry Coulis

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SAMPLE 4

Starter

Cornish Camembert cheese baked in the box with garlic
Served with baby new potatoes, vegetable crudités, warm ciabatta bread and olives
A selection of artisan breads: Rye, sourdough walnut and baguette

Main Course

Slow Roast Shoulder of Lamb with Rosemary & Garlic
Redcurrant and Merlot Gravy Rosemary Jelly
Or

Creamed Leek, Butternut & Gruyere Strudel
Chive Cream Sauce

Dauphinoise Potatoes
Buttered Savoy Cabbage with Pancetta

Dessert

Tangy Tarte Au Citron with fresh Raspberries

New Season Cornish Lamb

Smoked Salmon and Crab parcels
Served with lime and chilli dressing and salad garnish
Or

Tomato and Basil Soup with Crème Fraiche

Rack of Lamb with Mint and Caper Salsa
Or

Mushroom, Leek and Gruyere Filo Parcel

Crushed new potatoes with Olive Oil and Cornish Sea Salt
Baby Summer Vegetables dressed in lemon vinaigrette, mint & chives

Vanilla Bean Cheesecake served with Raspberry Coulis

"We just wanted to thank you personally for making such a huge, positive contribution to our big day. We had a fabulous time and so many people complimented us on the food. It was PERFECT!"

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SAMPLE 5

Canapés

Hot Baby Chorizo Sausages
Lemon and Garlic King Prawns
Beer Battered haddock Goujons with Tartare Dip

Starter

Smoked Mackerel Salad with Celeriac and Beetroot Remoulade
Or
Courgette and Mint Soup with Parmesan Croutons

Main

Rolled Roast Sirloin of Local Beef Thyme and Black Pepper Crust Bordelaise Sauce
or
Char-grilled Courgette and Risotto Torte
Served with Roasted Pepper and Tomato Salsa

Late Summer Vegetable Fricassee with Green Beans,
Courgettes, Garden Peas, Chantenay Carrots and Herbs
Roasted New Potatoes with Lemon, Rosemary and Parmesan

Dessert

Prosecco and Summer Fruit Jelly
Served with Cornish Clotted Cream

Wedding at Scorrier House

Starter

Avocado, Watercress and Pine nut Salad with Raspberry & Mint dressing

Main

Baked Sea Bass fillets with Salsa Verde Topping
Or
Courgette and gruyere tart with watercress pesto

Cornish Early New Potatoes
Pepperonata

Dessert

Vanilla Bean and Raspberry Crème Brûlée
Served with Shortbread

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SAMPLE 6

Starter

Wine Poached Pear and Cornish Blue Cheese Salad
With Toasted Walnuts and Cinnamon and Cranberry Dressing

Main

Roast Asian Spiced Sticky Pork Belly
served with Braised Plums

Or

Braised Tofu with Thai Basil

Vietnamese Style Salad and Smashed Peanuts
Jasmine Rice

Dessert

Blueberry Cheesecake with Lime-Scented Mascarpone

Seafood at Mawnan Smith

Starter

Cornish Mackerel Niçoise Salad Green Beans Quails Eggs Olives Anchovy
or
Avocado, Edamame, Watercress & Pine Nut Salad Strawberry and Mint Dressing

Main

Cornish Bouillabaisse with Rouille

Rock Huss Gurnard Monk Tails Tiger Prawns Mussels

Fennel & Courgette Pistou

Fennel Courgettes Green Beans Cannellini Beans Orzo Pistou (vegan)

Padstow Farm Mixed Leaf Salad

Baker Tom's Crusty Sourdough West Country Butter with Sea Salt Crystals
Cornish Mids Olive Oil

Dessert

Eton Mess

Chantilly Cream Meringue Strawberries Rodda's Clotted Cream
Coulis Edible Flowers