

Divine dining

Sample menus



We try where possible to source local, fresh ingredients that fit within the seasons, so certain foods will only be available at certain points of the year, our chef team can help advise what would be best in these situations and are more than happy to help with any request.

On each menu pack is a rough pricing, however if these are mixed with bespoke items, we will adjust your quote reflecting these choices. If you are looking for a more bespoke package for your event, then this will be quoted at the earliest date possible.

If you have any questions, concerns or would just like some extra information, please do not hesitate to contact us. Allow us to take the stress out of your event so you can enjoy your day.



Here are some samples of the style of food we can provide, if there isn't anything to your liking then please ask and we will do our best to accommodate your needs.

Starters

Balsamic Roasted Tomato and Basil Soup with Parmesan Crouton.

Duck and Brandy Pate, Apple & Cider Chutney, Melba Toast.

Smoked Salmon and Crispy Caper Salad, Celeriac Remoulade and Focaccia.

Heritage Tomato Crostini, Mozzarella, Roquette and Balsamic.

Beetroot and Goats Cheese Terrine with Pear and Walnut Salad.

Parma ham, honey roast fig and feta brushetta.

Mains

Braised Cornish Steak, Tender-stem Broccoli, Caramelised Red Onion, Dauphinoise Potato and Creamy Peppercorn Sauce.

Seared Seabass Fillet, Roasted Tomato, Pepper and Samphire Peppornata.

Lemon and Thyme Chicken, Dauphinoise potatoes, Roasted Carrot, Tarragon Cream Sauce.

Pan Seared Salmon, Spinach, Asparagus and Pea Risotto with Parmesan Shards.

Blue Cheese, Wild Mushroom and Squash Wellington, Sauté Potatoes and Watercress Salad.

Courgette Spaghetti, Flame Roasted Pepper and Rainbow Chard, Tomato and Basil sauce.

Desserts

Salted Caramel Cheesecake with Butterscotch Sauce.

Classic Mixed Berry Eaton Mess with Sweet Mascarpone and Mint.

Triple Chocolate Fudge Brownie, Chocolate Ganache and Clotted Cream Ice Cream.

Passionfruit Crème Brulee, Caramelised Bananas and Coconut Sorbet.

Espresso Pannacotta, Demerara Tuille and Milk Ice Cream

Black Forest Tart, Poached Cherries and Chocolate Soil.

Prices starting from £45 per person

Divine Dining



Canape menu

Our delicious choice of canapes are the perfect start to your special day, as your guests arrive, they will be welcomed by our staff with plates of miniature favourites.

Savoury canapes

Miniature Steak Sandwiches with Red Onion Marmalade

Crab & Chive Crostini

Cottage Pie Bites

Baby Beef Sliders

Satay Chicken

Brie & Cranberry Tartlets

Falafel and Aioli

Smoked Salmon and Crème Fraiche on a Watercress Scone

Sweet canapes

Coffee & Walnut Eclairs

Lemon Tart with Raspberries

Sticky Toffee Pudding

Strawberry Pavlovas

Triple Chocolate Brownie

Raspberry Ripple Cheesecake

Dark Chocolate and Orange Profiteroles

Carrot Cake with Cream Cheese Frosting

A choice of 3 for £11 per person

A choice of 6 for £17

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Evening food

Why not finish your special day with one of our evening food options? We can do a wide range of cuisines from middle eastern style pulled lamb with flat breads, homemade sourdough pizzas or try one of our beautiful traditional Cornish pasties.

Pulled Pork Baps with Caramelised Apple Sauce

Maple Cured Bacon in a Milk Roll accompanied with Classic Sauces

A Mix of Traditional Cornish / Cheddar and Onion Pasties

Pulled Middle Eastern Lamb Wraps with Pickles, Salad and Tzatziki

Selection of 2 pizzas :
Tomato, Basil and Mozzarella
Pulled Chicken, Whiskey BBQ Sauce and Mixed Peppers
Salami and Pepperoni
Caramelised Red onion, Blue cheese and Roquette

Bacon and Cheddar Burgers

Stack of Cornish Cheeses, Selection of Crackers, Grapes, Celery, Chutney and Apple.

Prices start at £8 per person

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Vegan menu

Are you or some of your guests vegan? Then no worries, we have a full menu dedicated to veganism and a celebration of all things vegetable.

Starters

Cherry Tomato Flat Bread with Tahini and Garlic

Chickpea and Roasted Red Onion Crostini with Roquette and Balsamic

Spicy Cauliflower Bites with Coconut, Cucumber and Mint Tzatziki

Sweet Potato and Avocado Salad, Orange and Pea Shoots

Duo of Beetroot with Candied Walnuts, Chicory and Grapefruit

Mains

Crispy Quinoa and Pepper Cakes with Tomato, Spinach and Chickpea Cassolette

Tofu and Shiitake Mushroom Miso Broth with Noodles and Bok Choi

Courgette Spaghetti, Flame Roasted Pepper and Rainbow Chard, Tomato and Basil Sauce.

Grilled Courgette, Aubergine and Tomato Moussaka with Garlic Focaccia

Cauliflower and Cashew Katsu Curry with Garlic and Coconut Rice

Desserts

Chocolate Dipping Pot with Strawberries and Mango

Passionfruit and Coconut Fool, Raspberry Sorbet

Mixed Berry Cheesecake with Lemon Syrup

Peanut Butter Cookie Bar with Peanut Brittle

Nectarine and Raspberry Crumble Cake with Vegan Cream

Prices start at £45 per person