



14.1.25

Menus The Barn at Pengelly

Pengelly Farm

Trispen

Truro

TR4 9BG

January 2025

Beetham Food

Treskyber, Ruan High Lanes, Truro, Cornwall, TR2 5LH Tel: 07790 640 610

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Wedding Breakfast Menu

£65.00 per person

Based on 80 guests

Canape Starters

Smoked Salmon, Dill & Cream Cheese Blinis
Tempura Prawns with Thai Coconut Dip
Arancini with Tomato & Mozzarella
Mini Pancake Rolls with Plum & Ginger
Battered Chicken with Curry Sauce
Crunchy Croutes with the following toppings– Cornish Brie & Chutney
Hummus & Olive Tapenade – Tomato Salsa

Main Course

Sharing platters for each guest tables

Sliced Roasted Beef Sirloin medium rare with Sea Salt & Watercress
Lemon & Thyme Marinated deboned Chicken Thighs
Pulled Pork with BBQ Sauce - Large Prawns with Garlic Parsley Butter
Wild Mushroom & Spinach Tartlet with Cornish Yarg and Tomato Sauce
Served with – Roasted Cornish New Potatoes with Rosemary, Garlic &
Olive Oil - Dressed Green Leaves -Tomato & Roasted Red Onion Salad
Pickled Coleslaw– Roasted Vegetables with Fresh Herbs & Balsamic
Sea Salt Focaccia

Trio of Desserts

Chocolate Brownie with Honeycomb Ice Cream
Lemon Cheesecake
Meringue with Clotted Cream, Berries & Strawberry Coulis

Wedding Breakfast Menu

£65.00 per person

Based on 80 guests

Starters

Sharing Platters served on each guest table

Mixed Cured Meats - Warm Camembert
Cornish Cheddar – Spiced Hummus – Dressed Salad Leaves
Marinated Olives & Sun Blushed Tomatoes
Served with Cornish Artisan Breads & Butter

Main Course

Chicken Supreme, Prosciutto Ham with Fresh Herb Stuffing & Red Wine Sauce

Or

Roasted Cod, Buttered Leeks & Chive Beurre Blanc

Or

Mushroom, Spinach & Cornish Brie Tartlet with Tomato Sauce (v)

Served with Bowls of New Potatoes & Green Beans

Trio of Dessert

White Chocolate & Raspberry Cheesecake
Meringue with Clotted Cream, Strawberries & Mango Coulis
Chocolate Brownie with Honeycomb Ice Cream

Evening Food

Hot Cornish Pasty's
Steak, Cheese & Vegetable

Wedding Breakfast Menu

£75.00 per person

Based on 80 guests

Canapés

Smoked Salmon Blinis with Dill Crème Fraiche
Local Sausage with Honey & Mustard
Mini BBQ Pulled Pork Burgers with Cheese
Croutes with the following toppings-
Cornish Brie Cheese & Red Onion Jam – Tomato & Coriander Salsa
Hummus & Olive Tapenade – Wild Mushroom Pate

Starter

Roasted Butternut Soup with a little Chilli, Coconut & Roll
Or
Duck Pancake Rolls, Noodle Salad & Teriyaki Sauce
or
Prawns, Avocado Bruschetta with Garlic & Lemon Mayonnaise

Main

Cornish Pork Loin with Cider Cream, Apple Sauce & Crackling
Or
Roasted Hake served on a Chive Beurre Blanc Sauce
Or
Wild Mushrooms, Asparagus & Garlic Risotto

*Served with Bowls of Roasted Cornish New Potatoes with Sea Salt, Rosemary & Garlic
Roast Vegetables with Honey & Thyme*

Desserts

Lemon Posset with Berries, Meringue & Coulis
or
Chocolate Mousse with Brownies Crumb & Caramel

Wedding Breakfast Menu

£75.00 per person

Based on 80 guests

Canape Starters

Smoked Salmon, Dill & Cream Cheese Blinis
Local Crab Cakes with Classic Tartare
Arancini with Tomato & Mozzarella
Mini Pancake Rolls with Plum & Ginger
Battered Chicken with Curry Sauce
Mini Beef Burgers with Cheese & House Sauce
Crunchy Croutes with the following toppings – Cornish Brie & Chutney
Hummus & Olive Tapenade – Tomato Salsa

Main

Sharing Platters served on each guest table

West Country Sirloin of Beef Roasted Medium Rare
Garlic Mushrooms, Cherry Vine Tomatoes & Watercress
Served on the table with – Jug Red Wine Gravy, Triple Cooked Chips
Dressed Green Salad

Vegetarian Option

Roasted Aubergine & Tomato Ragu with Crispy Garlic Breadcrumbs

Dessert

A slice of Naked Wedding Cake with Whipped Vanilla Cream & Strawberry Jam
Served with Summer Berries & Clotted Cream Ice Cream

Evening Food

Lamb – Halloumi – Crispy Chicken Kebabs –
Fresh Flat Breads filled with Coleslaw, Lettuce,
Tomatoes, Cucumber with Garlic Mayo & Chilli Sauce on the side