

# .Wellington Catering Co.



**All Prices Inc Tableware & Linen**

Set Menu A £37.50pp

Canapes To Start: Choose a selection of 4 canapés per person from our range for your guests to have with their post ceremony drinks

Starters:

Soup

Seasonal Homemade Soup Of Your Choice Served With Artisan Bread & Cornish Butter

Pork Terrine

Homemade Pork Terrine Wrapped In Proscuttio Served With Apple & Cornish Ale Chutney, Toasted Sourdough & Baby Leaf Salad

Mains:

Traditional Roast Dinner

Cornish pork, turkey, gammon or beef (surcharge applies for beef) with crispy roast potatoes, Yorkshire pudding, honey roast parsnips, seasonal vegetables & red wine gravy

Creamed Leek & Cornish Gouda Tartlet

Sautéed leeks, Cornish cream, herbs, shallots & black pepper in a shortcrust tartlet case, topped with Cornish gouda cheese & served with a crisp potato cake

Dessert:

Chocolate Fudge Brownie

Gluten free, homemade double chocolate fudge brownie. Served with Cornish clotted cream & fresh berries

Set Lemon Cream

Trewithen dairy cream lightly infused & set with Tuscan lemon juice, then topped with a ginger crumble & blueberry compote

We can cater for all dietary requirements please ask for details

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Set Menu B £42.50pp

Canapes To Start: Choose a selection of 4 canapés per person from our range for your guests to have with their post ceremony drinks

## Starters:

### Mushroom Bruschetta

Sautéed mixed mushrooms with garlic, herbs, truffle & cream, upon a charred sourdough crouton with shaved Cornish gouda & rosemary oil

### Wellington Caesar Salad

Home smoked chicken breast, crisp romaine lettuce, shaved parmesan, our own caesar dressing & olive oil ciabatta croutons. (vegetarian option available)

### Ham Hock Terrine

Pressed Local Smoked Ham Hock With Parsley & Mustard & Served With Seasonal Leaf Salad, Pickles & Fig Ketchup

## Mains:

### Roasted Cornish Cod (other fish maybe substituted if not available)

Fillet of Cornish cod lightly roasted & served on a mediterranean ratatouille with wild garlic pesto & extra virgin olive oil

### Portobello Mushroom Gratin

Portobello mushroom, filled with roasted shallots, spiced cous cous & herbs, then topped with Cornish brie & baked. Served with mediterranean ratatouille

### Pork Belly

Slow Braised & Pressed Belly Of Kynance Pork, Truffled Parsnip Puree, Caramelised Apples, Seasonal Vegetables & A Rich Spiced Jus

## Dessert:

### Wellington Eton Mess

Seasonal fresh berries, whipped Trewithen dairy cream, crushed meringues & toasted white chocolate granola served in the traditional manner

### Individual Apple Tart

A warm tart made with braeburn & bramley apples. Served with cinnamon custard & bramble compote

### Wedding Cake

Your wedding cake cut & presented by our chefs, with Cornish clotted cream & strawberries

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# .Wellington Catering Co.

## Set Menu C £50pp

Canapes To Start: Choose a selection of 4 canapés per person from our range for your guests to have with their post ceremony drinks

### **Starters:**

#### Crispy Duck Salad

Double Cooked Crispy Local Duck Lightly Dressed In A Sticky Hoi Sin Dressing with Spring Onions, Reddish, Chilli, Coriander, Mint & Toasted Sesame( optional)

#### Local Seafood Cocktail

A selection of fresh seafood from Ned our fisherman which will include crab & mylor prawns bound in our own seafood sauce served with artisan bread.

#### Sharing Platters

Local Cured Meats, Terrines, Marinated Feta, Olives, Hummus & Flat Breads & Roasted Vegetables Served In The Family Style On Boards

### **Mains:**

#### Fillet Of Beef

28 day aged fillet of local beef, served on a crisp potato rosti with sautéed wild mushrooms, seasonal vegetables & a rich madeira cream sauce

#### Day Boat Hake

Fillet Of Day Boat Hake, Served On A Saffron, Shrimp, Cornish Crab Risotto

#### Veg Wellington

A selection of local spiced vegetables pulses & herbs, encased in buttered Savoy cabbage leaves with squash purée, red onion confit & a light curry sauce

### **Dessert:**

#### Traditional Sticky Toffee Pudding

Simply Served With Cornish Clotted Cream & Cornish Rum Caramel Sauce

#### Trio Of Dessert

Chocolate Brownie, Set Vanilla Cream With Peach & Blueberries,

#### Cornish Cheese

A Selection Of Local Hard & Soft Cheeses With Biscuits, Condiments & Garnish

We can cater for all dietary requirements please ask for details