



CANAPE SELECTION

For parties of 20 or more

£1.95 per canapé

minimum of 3 per guest

Rare roast beef & Yorkshire pudding, mustard mash & crispy sage

Spiced crab cake with a warm Bloody Mary shot

Smoked haddock croquette, tartare sauce

Mushroom tartlet with tarragon & chervil cream (v)

Dill cured salmon blini, citrus crème fraiche

Cucumber cups with chilli & mango salsa (vg)

Parmesan arancini with aioli (v)

Tempura curried cauliflower, mango chutney & coriander (vg)

Pancetta wrapped pesto chicken skewers (gf)

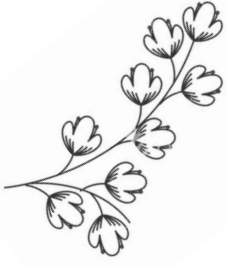
Cornish yarg cheese scones with red onion marmalade (v)

Smoked mackerel & horseradish pate on crostini with pickled cucumber

Moroccan spiced falafel with roast garlic and harissa hummus (vg)

Honey and mustard Harvey Brother's cocktail sausages served in a cob loaf





BOWL FOOD

£6 PER BOWL

3-4 bowls recommended per guest

Please choose from the following selection;

FISH

Cornish crab risotto, herb salad

Cornish seafood ceviche, fennel & orange

Pan roast fillet of local mackerel, creamed leeks & lime

MEAT

Slow cooked lamb tagine, preserved lemons, toasted almonds, bulgar wheat

Morteau sausage, white bean cassoulet

Pulled pork shoulder, jalapeño slaw, BBQ sauce

VEGETARIAN

Falafel, smoked aubergine, artichoke chips

Tempura vegetables, aioli dip

Vegetable tagine, preserved lemon, toasted almonds, bulgar wheat

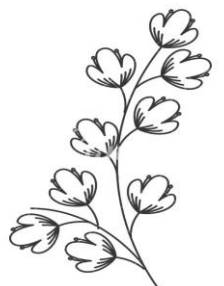
DESSERTS

Miniature churros, cinnamon sugar

Vegan chocolate brownie, gold glitter

Bite sized plain scones, clotted cream & TK jam

Elderflower jelly shot, sherbet foam





SPRING | SUMMER 3 COURSE MENU SELECTOR

£39.00 per guest

Please choose two starters, main courses & dessert dishes to build your wedding menu. Make sure to pick a vegetarian or vegan option if you have guests with specific requirements.

STARTERS

Mackerel pate with horseradish, sourdough toast & pickled vegetable salad

Purple sprouting broccoli & puy lentil salad, candied hazelnuts & herb vinaigrette (vg/df)

Carpaccio of Cornish beef, caper & raisin puree, fennel remoulade & nasturtium leaf (gf)

Cocktail of crab & cured salmon, wholemeal loaf & paloise butter

Asparagus, pea & mint soup with homemade bread (v)



MAIN COURSE

Roast sirloin of Cornish beef, horseradish cream, Yorkshire pudding, carrot puree, seasonal greens, roast potatoes & thyme jus (gfo)

Lemon & parsley roast chicken, Cornish earlies, courgette, runner beans & a rosemary & garlic jus (gf)

Broccoli & blue cheese puff pastry tart, radish & watercress salad (v)

Pan fried fillet of cod, potato & caper terrine, seasonal greens & crab butter sauce (gf)

DESSERTS

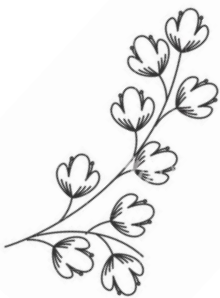
Strawberry mousse with lavender shortbread biscuit

Dark chocolate & raspberry tart, raspberry sorbet

Mixed berry pavlova, vanilla & brandy cream, berry coulis

Glazed lemon tart, strawberry compote

Gluten & dairy free chocolate brownie, raspberry sorbet & chocolate crumb





AUTUMN | WINTER 3 COURSE MENU SELECTOR

£39 per guest

Please choose two starters, main courses & dessert dishes to build your wedding menu. Make sure to pick a vegetarian or vegan option if you have guests with specific requirements.

STARTERS

Chicken, pistachio & tarragon terrine, fig chutney, local baby leaf salad & toasts (gfo)

Wild mushroom & Twynham Grange cheese tart, roast leeks & aioli (v)

Cornish crab cake, sweetcorn relish & radish salad

Roasted butternut squash soup, toasted pumpkin seeds, sage & onion seed bread (vg)

MAIN COURSE

Cornish pork tenderloin & braised pork belly with pomme anna, fine beans, apple puree & calvados jus (gf)

Pan fried fillet of Newlyn hake, braised fennel, kale & a crab bisque sauce (gf)

Roast sirloin of Cornish beef, horseradish cream, Yorkshire pudding, carrot puree, seasonal greens, roast potatoes & thyme jus (gfo)

Apricot & thyme nut roast with carrot puree, roast potatoes, truffled seasonal greens, mushroom & madeira sauce (vg)



DESSERTS

Sticky toffee pudding, butterscotch sauce & clotted cream, served in a brandy basket

Dark chocolate brownie, blackcurrant sorbet & dark chocolate crumb (vg/gf)

Pear & almond tart, amaretto cream & spiced pear puree

Dark chocolate marquise, kirsch-soaked cherries & almond Florentine





CHILDREN'S MENU

Two course £13.50

Three course £16.00



Please choose one dish from the desired courses to build your children's menu;

STARTERS

Homemade hummus with crudités

Roast tomato & red pepper soup with house made bread & butter

MAINS

Beer battered Newlyn fish, triple cooked chips & garden peas

Grilled fillet of Newlyn fish, Cornish new potatoes, seasonal vegetables

Harvey Brothers sausages, mashed potato, gravy & seasonal vegetables

Linguine with tomato, basil & grated Cornish cheese

DESSERTS

Warm chocolate brownie, Moomaid vanilla ice cream

Duo of Moomaid vanilla and strawberry ice cream, shortbread biscuit





COLD BUFFET MENU
£26.50pp



House made Breads with salted Cornish butter (v)

Hummus & marinated olives (gf/vg)

House cured honey glazed ham (gf)

Courgette, feta & mint tart (v)

Poached salmon & chive crème fraiche (gf)

Cornish new potato salad with a shallot & chive dressing (df/gf/vg)

Mixed house salad (df/gf/vg)

Roast bulgar wheat, marinated tomato & herb salad (df/vg)

Fennel, carrot & red cabbage slaw (gf/df/vg)

Dessert included;

Please select two options from our buffet dessert selector menu...



HOT BUFFET MENU
£28pp

Please select two main dishes;

Chicken Chasseur (gf)

Braised beef & ale stew, herb dumplings

Tremenheere Fish Stew; Prawns, mussels & grilled mackerel, braised fennel & saffron potatoes (gf)

Slow cooked Cornish chicken tagine (gf)

Roasted vegetable & chick pea tagine (v, gf)

Classic chorizo, prawn & chicken paella (gf)

Vegetarian Paella (vg)

Confit Cornish pork belly, white bean & smoked bacon cassoulet (gf)



Please select three sides;

Mushroom & tarragon set polenta, hazelnut dressing (vg)

Garlic & thyme roast Cornish new potatoes

Roasted seasonal vegetables & herb oil

Mixed Salad

Roast bulgar wheat, marinated tomato & herb salad

Coleslaw

Dessert included;

Please select two options from our buffet dessert selector menu...



BUFFET DESSERT SELECTION

PLEASE SELECT TWO DESSERTS TO ACCOMPANY YOUR CHOSEN MENU
(ONE PER GUEST);

Pear & almond tart, amaretto cream & spiced pear puree

Mixed berry pavlova & Chantilly cream (gf)

Dark chocolate tart with raspberry compote

Glazed lemon tart, Cornish strawberry compote & clotted cream

Dark chocolate brownie with hazelnut brittle (vg)

Sticky toffee pudding, butterscotch sauce & clotted cream





LATE EVENING FOOD

NIBBLES PLATTER

£11.50 per platter

Homemade tortilla crisps, tomato & mango salsa & Hummus. Marinated mixed olives, Honey roast spiced nuts & rosemary & garlic grissini (all vegan)

EVENING NIBBLES ONE

£9.50 per person

Homemade sausage rolls, marinated mixed olives, homemade tortillas with mango & tomato salsa, parmesan puff pastry twists, spiced flatbread with hummus

EVENING NIBBLES TWO

£8.50 per person

Homemade cheese scone, red onion marmalade & cheddar, House-made Sausage rolls, tortilla crisps & hummus

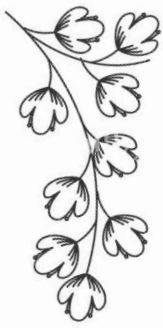
EVENING FOOD

£7.25 per item, per person

Cornish black pepper sausages with caramelised onion,
Smoked Cornish streaky bacon with homemade spiced ketchup
Both served in a homemade roll

Cornish pasties in a variety of flavours & sizes
Starting from £3.00 per person





POST WEDDING LUNCH @ TREMENHEERE KITCHEN

JUST MARRIED!!!

For those couples who wish to enjoy a relaxed lunch @ Tremenheere Kitchen following their wedding ceremony.

Tremenheere Kitchen is available for online bookings all year round.
Lunch service runs from 12Noon until 2:45pm.

Please feel free to reserve your table for after your wedding by calling Zoe or Jo on (01736) 448089 Ext. 2

Parties of up to 15 guests can book our seasonal lunch menu and can order on the day.
Why not pre-order some bubbles to be on the table for your arrival? Tables are available for up to 2.5 hours.

For parties of 16 and above (maximum 30 guests), we have a post wedding lunch package.
This is also available to smaller groups on request.



WEDDING LUNCH PACKAGE

(for up to 30 guests to book anytime between 12noon – 2:30pm)

£39 per person – 2 course menu

£45 per person – 3 course menu

To also include...

A welcome drink at the table of
chilled prosecco

or

Polgoon elderflower pressé for those not drinking.



Two or Three course menu



After lunch Tea or Coffee with complimentary shortbread biscuits



A dedicated waiter will be allocated to your table, taking drinks orders throughout your meal,
coordinating any special requests to display, present or portion up your wedding cake.

Assist you in placing table decorations or name cards ready for your arrival.

Your table will be available for up to 3 hours.

Two weeks before your big day our team will email you a copy of the latest menu.

Please select three options from each course.

From here, your guests can make their selection & you can confirm their choices for our pre-order service.

Pre-orders are required at least 48 hours before your wedding.