

Summer 2021

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STARTERS

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LAMB KOFTA, SPICED FLATBREAD,  
MINTED YOGHURT & CRISPED SHALLOTS  
(GFO)

TEMPURA VEGETABLES,  
SATAY SAUCE, ASIAN SLAW  
(GF|VG)

LOCAL MUSSELS, SHALLOT & WHITE WINE CREAM,  
GRANARY BREAD & CORNISH BUTTER  
(GFO)

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MAIN COURSES

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WILD GARLIC PESTO LINGUINI,  
CONFIT TOMATOES, TOASTED SEEDS  
(VG)

MINUTE STEAK, GARLIC & HERB  
BUTTER, , TRIPLE COOKED CHIPS,  
WATERCRESS SALAD & SAUCE DIANE

RAS AL HANOUT MARINATED CORNISH CHICKEN,  
HERB BULGAR WHEAT, MARINATED TOMATOES,  
RAITA & CRISPED ONIONS (DFO)

RAS AL HANOUT MARINATED TOFU,  
HERB BULGAR WHEAT, MARINATED TOMATOES,  
RAITA & CRISPED ONIONS (VGO|V)

HAKE GOUJONS,  
RUSTIC TOMATO & RED PEPPER SALSA,  
SWEET CHILLI DIP  
(DF)

CORNISH SHELLFISH BOUILLABAISSE,  
NEW POTATOES & CRAB ROUILLE CROUTE  
(GFO|DF)

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DESSERTS

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DARK CHOCOLATE & VANILLA MOUSSE CAKE, CARAMELISED BANANA, CHOCOLATE SAUCE & HONEYCOMB (GF)

STRAWBERRY & RASPBERRY ETON MESS, CHAMBORD CREAM & STRAWBERRY SHERBET (GF)

WARM FRANGIPANE TART, POACHED RHUBARB, ROASTED ALMONDS, & CLOTTED CREAM

SELECTION OF MOOMAID ICE CREAM & SORBET, BRANDY SNAP & CARAMEL CRUMB (GFO|VGO)

*Just  
Married*  
Summer 2021



WEDDING LUNCH PACKAGE

(FOR UP TO 30 GUESTS TO BOOK ANYTIME BETWEEN 12NOON – 3:30PM)

£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.

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