

Classic Cornish Wedding Buffet

Smoked locally-caught mackerel pate

Honey roast Cornish ham joint

Roast topside Cornish beef joint

Anti Pasto Platter - including cured meats, dolmades, artichoke hearts, herb-grilled vegetables, marinated olives, sun-blushed tomatoes

Variety of hot Cornish sausages with honey & wholegrain mustard

Hot buttered Cornish new potatoes

Mini Bruschetta Selection – Brie & Redcurrants; Creamy Goats Cheese, pesto & roasted red pepper

Roasted butternut squash and feta couscous salad

Sundried tomato and homemade pesto pasta salad

Spicy four bean salad

Crunchy coleslaw

Baskets of freshly baked local artisan breads

Fresh Cornish Strawberries and Trewithen Dairy Clotted Cream

Gourmet Cornish Wedding Buffet

Including dishes from the Classic Buffet plus the following specialities:

Whole Side St.Ives-Smoked Salmon, with dill, capers and lemon

Atlantic Prawns with garlic and lemon aioli

Chargrilled Halloumi and Peppers skewers (v)

Cornish New Potato Salad with mustard dressing (v)

Rotollos, made with Smoked salmon, cream cheese and dill, and Crayfish tails and sweet chilli mayo

Creamy goats cheese, chargrilled pepper & balsamic- glazed beetroot salad (v)

‘Cornish Deli’ Cheeseboard

A selection including cheeses such as Cornish Yarg, Cornish Blue, St. Endellion Brie, Tintagel Smokey, Melusine Goats Cheese, Cornish Gouda, Helford Blue, Helford White, Miss Muffet, Trelawney and Keltic Gold (to name but a few!)

Served with a selection of accompanying local chutneys, pickles and artisan wafers

Indulgent Homemade Chocolate Tart with Trewithen Farm Clotted Cream

Cornish Deli Wedding BBQ Sample Menus

We are committed to using fresh, local ingredients, and can cater to your guest's dietary requirement.

The Cornish Deli Classic BBQ Menu

On the BBQ

Cornish Deli Burgers: homemade local steak burgers with Cornish cheddar and relish topping

Cornish Deli Hot-Dogs: local pork sausages with caramelised onions and mustard

Grilled Whole St Ives Bay Pilchards, with lemon and fresh herbs

Griddled Courgette and Cherry Tomato Kebabs, with a mint and lemon dressing (v)

Chargrilled Corn on the Cobs, with garlic butter (v)

Buffet dishes

Freshly prepared mixed leaf and tomato salad with a balsamic dressing (v)

Crunchy homemade coleslaw (v)

Zingy Five bean and chickpea salsa (v)

A selection of locally made artisan breads

Cornish Deli Wedding BBQ Sample Menus

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Gourmet BBQ Menu

Offering all of the options from our classic menu, plus the following:

On the BBQ

Steamed Cornish Hake and Samphire Parcels, with dill, capers and lemon

Chargrilled Cornish Ribeye Steak, with herb butter
Whole Tiger Prawns cooked with garlic, peppers and sweet chilli

Chargrilled Halloumi and Pepper Kebabs (v)
Steamed Cornish Hake and Samphire Parcels

Buffet dishes

Feta and Olive Salad (v)

Cornish New Potato Salad with mustard dressing (v)

Goats Cheese, Beetroot & Roasted Sweet-Red Pepper Tarts (v)

'Cornish Deli' Cheeseboard (v)

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Cornish Deli Canapé Taster Menu

Mini Bruschetta Selection

Cornish Camembert and Redcurrant Jelly
Creamy Goats Cheese, Pesto & Sundried Tomato
Homemade Chicken Liver Pate with Apple Chutney
Devilleed Cornish Crab
Crayfish Tails in sweet chilli mayo

Mini Swirl Wraps

Cornish-Smoked Salmon, Cream Cheese and Dill
Potted Cornish crab and Crayfish tails
Cream cheese, Chargrilled Red Pepper and Basil

Gourmet Mini Pasties

Traditional Steak - Steak and Stilton - Brie & Cranberry - Venison

Mini Pizza Breads

Mozzarella, Basil and Olive - Salami, Chorizo and Onion

Extra Nibbles

Cornish Sausage with Heatherbell Honey & Wholegrain Mustard
Cornish Chilli Chicken Bites
Spanish Frittata Wedges with Roasted Red Peppers & Potato
Halloumi, Pepper and Prosciutto parcels

(All extra nibbles can be wheat & gluten-free if required)

Sweet Things...

Chocolate Caramel Shortbread Squares
Chocolate Fudge Brownies
Yoghurt topped flapjack with apple and blackcurrant