

Canapé suggestions

Filo parcels of Cornish brie with Healey's apple chutney

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Mini Yorkshire pudding with roast beef and horseradish cream

*

Mini Blinis topped with Rodda's crème fraîche, local smoked salmon and fresh dill

*

Hot crostini topped with pesto, mozzarella, olives and roasted peppers

*

King prawns cooked with ginger, garlic and cumin and served with kiwi fruit

*

Baby Cornish sausages with a tangy grainy mustard dip

*

Mini crab cakes with spicy chilli dip

*

Leek, mushroom and Cornish blue cheese filo parcels

*

Asparagus spears wrapped in Parma ham

*

Crostini topped with local Coppa ham, fresh figs, yogurt and mint

*

Mini sausage and mash

Finger buffet suggestions

Freshly prepared sandwiches on wholemeal, granary and grainy breads:

Egg mayonnaise, and cress

Tuna and cucumber

Ham and tomato

Davidstow cheese with local chutney and salad

or

Mini pitta breads or tortilla wraps rolled filled and quartered:-

Hummus with roasted red pepper and salad

Egg mayonnaise and salad

Coronation chicken with salad

Prawns with seafood dressing

with

Vegetable samosas

Cornish brie and cranberry filo parcels

Home made quiches

Mini chicken sticks- satay or Thai style

Honey roasted chicken drumsticks

Freshly prepared dips, vegetable sticks and cherry tomatoes

Spiced apple cake

Carrot cake with creamy topping

Mini meringues with fresh cream filling

Mini chocolate brownies

Fresh fruit kebabs

Finger buffets for Delivery only on disposable platters

Pitta bread halves or cocktail size pittas filled with Cornish brie and cranberry, Coronation chicken, egg mayonnaise or tuna with salad

Mini chicken satay sticks

Vegetable samosas

Fresh vegetable sticks

Carrot cake

Tortilla wraps – cream cheese salsa and spring onions, hummus with red pepper and salad, Coronation chicken and salad. Egg mayonnaise and salad

Spinach, cream cheese and garlic filo rolls

Fresh vegetable sticks

Lemon drizzle cake

Fresh fruit kebabs

Freshly prepared sandwiches on granary, grainy and wholemeal breads:-

Egg mayonnaise and cress

Ham and tomato

Tuna and cucumber

Cheddar cheese and chutney with salad

Fresh vegetable sticks

Country fruit cake

Rich chocolate slice

Fresh fruit kebabs

Cold fork buffet suggestions

Whole dressed salmon with lemon and mayonnaise

*Chicken in a lightly curried yogurt dressing with pineapple
and celery*

Spinach and feta cheese slice in filo pastry

*

Fresh green salad

Tomato red onion and basil salad

Brown rice and raisin salad

Breads from our local Artisan baker or hand shaped rolls

*

Lemon meringue pie

Summer fruit roulade

Roast topside of Cornish Beef

Baked gammon ham- sugar glazed and studded with cloves

*Summer tart with pesto, courgettes and mozzarella and
sundried tomatoes*

*

Mixed salad

Potato salad

Coleslaw salad

Breads from our Artisan baker

*

Mixed Fresh berry pavlova

Rich chocolate fudge cake with clotted cream

Hot buffet suggestions

Smoked fish pie with potato and sour cream topping

Rich beef and wine pie or steak and ale pie

Curried lentil hotpot with sliced potato topping

*

Mixed salad

Assorted breads

*

Warm treacle tart with clotted cream

Apple charlotte

Thai chicken with ginger and lemon grass with rice

Lamb tagine with couscous

Thai vegetable curry with rice

*

Fresh breads

*

Blueberry cheesecake

Chocolate torte with clotted cream

Three course meals

Whole vine tomatoes sliced and layered with mozzarella, fresh basil leaves and pesto dressing

Italian breads

*

Breast of chicken cooked in Cornish cider with apples and garlic

Cornish mid potatoes tossed in butter and parsley

Chantenay carrots

Buttered courgettes

*

Mini pavlovas filled with fresh cream and summer berries

TRUFFLES

Mini Cornish goats cheese melted on a crostini base with local chutney and Lizard leaf salad

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Local Sea Bass with tangy lime dressing served on mango, lime and coriander salsa on a base of mashed or crushed potato with sugarsnap peas

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“Cornish Mess”

Our local version of Eton Mess
