

FINE DINING

The following are a sample selection of Wedding, Function and Buffet Menus available at the Penmorvah Manor Hotel.

Our team of experienced and talented chefs are able to cater for up to 100 guests. All our soups, sauces and sweets are home-made and fresh Cornish produce is used extensively on our menus.

Please do not hesitate to contact us if you would like to discuss your requirements in more detail. We list below a few comments from our many 'thank you letters'.

Budock Carpet Bowling Club - 15th March 2010

"Our thanks, once again, for yet another most enjoyable occasion. All were agreed that the menu was excellent. The food was delicious and attractively presented. The serving staff were most attentive"

Mr and Mrs Day - 19th June 2010

"We would like to take this chance to thank you for the fantastic job you did for our Wedding. We had an amazing day and everything at the Hotel was perfect, in particular the food and service we had was excellent"

Mr and Mrs Elliss - 17th July 2010

"Just a short note to say a very heartfelt thank you for all the hard work, good humour and attention to detail for our wonderful wedding day. The staff were all very attentive and welcoming, the food was fabulous and the setting was simply perfect."

Sample Menu

*Chicken, Rocket and Mango Salad
with Chilli, Coriander and Coconut (£6.55)*



Braised Rump of Beef with Brandy Pepper Sauce (£14.95)

- *Wild Mushroom, Pea and Rocket Risotto with Parmesan Shavings*

A selection of Seasonal Vegetables



Vanilla Pannacotta with Mango and Passion Fruit Compot (£5.50)

£27.00 per head

SOUPS

(Please select 1 choice - All Soups £4.50)

- *Sweet Potato, Leek and Chickpea Broth with Chorizo-*
- *Carrot, Butternut Squash, Honey and Ginger -* (V)
- *Vegetable and Three Bean Broth -* (V)
- *Lentil, Vegetable and Bacon -*
- *Roast Sweet Tomato and Basil -* (V)
- *Classic Minestrone with Parmesan -* (V)
- *Chicken, Leek and Rice Broth -*
- *Cream of Broccoli with Cornish Blue and Almonds -* (V)
- *Thai Spiced Chicken and Vegetable with Coconut Milk*
- *Green Split Pea and Pancetta*
- *Traditional Leek and Potato with Chives* (V)
- *Chilled Gazpacho with Cucumber* (V)

STARTERS

(please select 1 choice)

- *Tian of Crayfish, Flaked Salmon and Smoked Salmon with Dill Creme Fraiche and Cucumber -* £8.25
- *Picked Cornish Crab Salad with Chilled Melon and Pink Grapefruit* £8.25
- *Cornish Brie, Crispy Bacon, Apple and Walnut Salad with Sweet Honey Dressing -* £6.95
- *Chilled Seasonal Melon with Apple Champagne Granitti and Fresh Fruits (V) -* £6.75
- *Home-cured Salmon Gravlax with Brown Bread, Lemon and Capers -* £8.70
- *Parmaham with Rocket and Shaved Parmesan Semi-dried Tomatoes, Olives and Balsamic -* £8.35
- *Chicken, Rocket and Mango Salad with Chilli, Coriander and Coconut -* £6.55
- *Roast Butternut Squash, Beetroot and Blue Cheese Salad with Toasted Pine Nuts (V) -* £6.00
- *Classic Prawn Cocktail with Brown Bread and Lemon -* £8.00
- *Vine tomato, Avocado and Mozzarella Salad with Basil (V) -* £6.50
- *Chicken Liver Pate with Toasted Ciabatta and Red Onion Chutney -* £5.85
- *Mediterranean Vegetable Tartlet with Melting Goats Cheese and Basil (V) -* £5.55
- *Roast Pepper, Leek and Aubergine Frittata with Beetroot Salsa (V) -* £6.00
- *Shredded Duck Salad with Guacamole and Teriyaki* £8.50

MAIN-COURSE

(Please select 1 choice)

Roasts

- *Roast Beef with Homemade Yorkshire Pudding, Horseradish, Red Wine Jus -* £14.50
- *Half Roasted Chicken with Bacon, Traditional Bread Sauce and Gravy -* £13.25
- *Roast Pork with House Apple Chutney, Sage and Thyme Juices -* £14.00

Meats

- *Poached Chicken Breast with Wild Mushroom, Bacon and Tarragon Cream -* £13.75
- *Parmesan Crusted Chicken with Tomato and Basil Chutney -* £13.50
- *Pan-fried Duck Breast with Orange and Redcurrant Glaze -* £13.75
- *Moroccan Lamb Tangine with Spiced Apricot Cous Cous* £13.50
- *Braised Rump of Beef with Brandy Pepper Sauce* £14.95
- *Pork Loin Steaks with wholegrain Mustard and Cider Cream* £12.55

FISH OPTIONS

(Please select 1 choice)

- *Oven Baked Herb Crusted Cod with Lemon and Saffron Cream* £14.25
- *Pan-fried Seabass Fillet with King Prawns, Shellfish Sauce* £18.95
- *Poached Salmon Fillet with Tomato and Tarragon Butter* £14.25
- *Seared Tuna Steak with Teriyaki and Cucumber* £18.50

VEGETARIAN OPTIONS

(Please select 1 choice)

- *Open Vegetable Lasagne with Mozzarella and Basil*
- *Wild Mushroom, Pea and Rocket Risotto with Parmesan Shavings*
- *Red Pepper, Aubergine and leek Frittata with Herb Aioli*
- *Lentil, Potato and Chickpea Curry with Basmati Rice*
- *Herb Crusted Flat Mushrooms with Goats Cheese and Caramelised Red Onion*
- *Vine Tomato and Mozzarella Tart with Rocket and Pesto*
- *Twice Baked Spinach and Cheddar Soufflé with Hazelnut Crust and Chive Butter Sauce*
- *Broccoli, Brie and Walnut Filo Parcels with Redcurrant Glaze*

SWEETS

(Please select 1 choice)

ALL SWEETS £5.50

Hot

- *Dark Chocolate and Cherry Bread and Butter Pudding, Cornish Vanilla Ice Cream*
- *Sticky Toffee Pudding with Butterscotch Sauce and Cornish Clotted Cream*
- *Warm Chocolate Brownie with Maple and Walnut Ice Cream*
- *Rhubarb, Prune and Ginger Steamed Pudding with Warm Custard Sauce*
- *Coconut and Lemon Tart with Raspberry Ripple Ice Cream*
- *Apple Tart Tatin with Crème Anglaise*

Cold

- *Classic Tiramisu with Amaretto Cream*
- *Summer Berry Pavlova with Fresh Cream*
- *Pennorvah 'Eton Mess' with Crushed meringue and Raspberries*
- *Vanilla Pannacotta with Mango and Passionfruit Compot*
- *Fresh Fruit Salad with Minted Syrup and Cornish Clotted Cream*
- *Bailey's and Chocolate Crème Brulee*
- *Cream Filled Chocolate Profiteroles*
- *Chocolate Mousse with Dark Kirsh Cherries*
- *Individual Lemon Cheesecake with Raspberry Compot*
- *Red Wine Poached Pear with Minted Mascarpone*

CHEESE

- *Cornish Cheese board served with Water Biscuits and Grapes - £7.50*
Can be an alternative to a sweet or as an extra course

COFFEE

- *Freshly brewed coffee - £2.00*
- *Freshly brewed coffee with home-made Petit Fours - £3.30*

BUFFETS

Cornish Pasty Supper

<i>Medium Size Cornish Pasties</i>	£7.75
<i>Cocktail Pasties</i>	£5.25

Finger Buffet

£8.95

Assorted Sandwiches and Filled Wraps, Cocktail Sausage Rolls, Vegetarian Quiche and Spicy Chicken Drumsticks

Fork Buffet

£10.25

A selection of Baked Potatoes, Beef Chilli, Vegetable Curry, Savoury Cheese Salad, Coleslaw, House Mixed salad, Crusty Bread and Butter

Mediterranean Buffet

£18.75

A selection of Lamb Meat Balls with Tomato, Penne Pasta Carbonara, Spinach and Feta Filo Tart, Assorted Pizza's, Fefafels with Minted Yoghurt, Crisp-fried Calamari with Lemon, Mixed Leaf Salad, Greek Salad and Classic Caesar, Continental Meat Platter, Olives, Breads and Dips

Oriental Buffet

£30.00

A selection of Thai Green Chicken Curry, Tempura Vegetables, Sweet and Sour, Teriyaki Beef Noodles, Thai Style Fish Cakes, Vegetable and Duck Spring Rolls, BBQ Ribs, Assorted Samosa's and Dim Sums, Mixed Satay with Peanut Sauce, Steamed Rice and Prawn Crackers

Summer BBQ Buffet

£25.00

A selection of Beef Burgers/Baps, Jumbo Sausages/Finger Rolls, Lamb Cutlets, Cajun Chicken Breast, King Prawns/Vegetable Skewers, Saute Onions and Corn Cobs, Pasta Salad, Mixed Leaf Salad, Sliced Tomato and Cheddar Platter, Classic Caesar Salad, Coleslaw, Potato Salad, Greek Salad, Bread, Mustards and Pickles

Canapé Buffet *(choose any 6 items)*

£8.00

Lamb with Sunblush Tomato, Pork with Herb and Mustard, Chicken Liver Pate with Redcurrant, Smoked Salmon and Cream Cheese, Mozzarella and Tomato, Cheddar and Pickle, Chilli Beef, Teriyaki Duck and Cucumber, Ham and Egg Mayonnaise, Tuna, Red Onion and Rocket, Spicy Crayfish, Mediterranean Vegetable and Goats Cheese, Chicken and Avocado, Mushroom and Feta

Dressed Buffet

£35.00

Carved Honey Ham, Carved Sirloin of Beef, Carved Pesto Chicken Breast, Salmon and Smoked Fish Platter, Vegetable Frittatas, Warm Potato Salad, House Mixed Salad, Roasted Vegetables/Cous Cous Salad, Pasta Salad, Broccoli/Blue Cheese Salad, Crusty Bread and Butter, Mustards and Pickles

Starter or Sweet

Add a choice of Starter or Sweet to any Buffet if required

Cornish Cheese Platter -

£8.25

Selection of Cornish Cheddar, Blue, Yarg and Brie with Grapes, Cracker Biscuits, Crusty Bread and House Chutney

Fruit Platter -

£5.50

*Add on to any Buffet a Platter of freshly sliced Fruits
(including Melon, Orange, Pineapple etc)*

DRINKS PRICE LIST for 2011

Drinks Reception on Arrival

Bucks Fizz	£5.15
<i>Veuve Valmante Brut, and fresh orange juice</i>	
Pimms Cocktail	£5.25
<i>Pimms No 1, lemonade fruit and fresh mint</i>	
Fruit Punch (Alcoholic)	£4.75
<i>Mixed fruit juices, white wine, lemonade & grenadine</i>	
Fruit Punch (Non-alcoholic)	£3.50
<i>Mixed fruit juices, lemonade & grenadine</i>	
Fresh Orange juice	£2.15
<i>Or alternative juices</i>	

Wines with the Wedding Breakfast

	<u>Glass</u>	<u>Bottle</u>
<i>Cotes Du Rhone Prestige (R)</i>		£18.50
<i>Cabernet Sauvignon Villa Rosa (Chile) (R)</i>	£4.50	£16.00
<i>Merlot Puente Del Inca (Chile) (R)</i>	£4.50	£15.00
<i>Unoaked" Chardonnay (Chile) (W)</i>	£4.50	£16.00
<i>Sauvignon Blanc Puente del Inca (Chile) (W)</i>	£4.50	£15.00
<i>Cabernet Sauvignon Rose (Chile)</i>	£4.50	£16.00

Sparkling Wines and Champagne

<i>Veuve Valmante Brut/Demi Sec N.V.</i>	£18.50 per bottle
<i>House Champagne</i>	£38.00 per bottle

Water

<i>Cornish Spring Water - Sparkling or Still</i>	£3.50 per bottle
<i>Penmorvah Pure H2O Water</i>	£1.75 per bottle

All wine and drinks prices are subject to change due to government duty or supplier increases.

BOOKING TERMS

- *We can hold a provisional booking for up to 14 days, thereafter, a deposit of £500 will be required to secure your wedding reception date. Non-confirmed bookings will automatically be released.*
- *The deposit is non-refundable and we recommend that wedding insurance is taken out, to cover cancellations, due to unforeseen circumstances*
- *A pro-forma invoice will be sent 14 days prior to the wedding and will be based on your final numbers. You are required to settle the balance 7-days before the wedding date*
- *Any extras will be invoiced separately after the reception and payment is required on departure*
- *Please note that payments made by credit card will incur a 2% charge*
- *Meals for children under 10 years are charged at 75% of the adult price and children under 2 are free of charge*
- *All rates quoted are inclusive of VAT*
- *If a confirmed booking is cancelled less than 3 months before the reception date, Penmorvah Manor has the right to charge 50% of the estimated total amount and if cancelled less than 3 weeks before the date, 100% may be charged, by way of compensation*
- *The hotel operates a non-smoking policy*
- *Penmorvah reserves the right to supply all alcoholic beverages including bedrooms and grounds*
- *Linen napkins are priced at £0.55 per napkin*
- *Evening function room hire charge is £325.00*
- *Entertainment is to finish at 11.00 pm, with the bars closing at 11.00 pm*
- *All Civil Ceremonies need to be no later than 2.00 pm*
- *Wedding Breakfast meal time no later than 4.00 pm*
- *Bio-degradable confetti or fresh rose petals to be used*
- *Please note you will be responsible for your guest's behaviour and we will seek reimbursement from yourselves for any damage caused*
- *Prices and menus are subject to change each January*

CIVIL WEDDING CEREMONY

We are delighted to announce that from 2004 Penmorvah Manor has been licensed to host Civil Wedding Ceremonies, which allows couples to have their whole wedding day catered for in one beautiful location.

Below is a guideline to the Civil Weddings, however we would be happy to discuss each couples individual requirements.

	<u>Saturday</u>	<u>mid-week</u>
<i>Helford Suite – up to 50 guests</i>	<i>£300.00</i>	<i>£255.00</i>
<i>- 50 to 100 guests</i>	<i>£350.00</i>	<i>£300.00</i>

Applicants should be aware that civil ceremonies can only legally take place between the hours of 8am and 6pm.

Once you have provisionally reserved your chosen date, you should contact the Superintendent Registrar to check that they also have the same date available. Without the presence of the Superintendent Registrar and a Registrar, a marriage ceremony can not take place. The fee for this attendance is be made direct to the Registrar before the ceremony. The contact details for Falmouth are as follows:

Registration Service—County Solicitor's Department, Registration Office, Skol Goth, Albany Place, Falmouth, TR11 3BZ. Tel: 01872 322007 Fax: 01326 319540 E-mail: falmouthregistrars@cornwall.gov.uk

The couple will also have to give notice of marriage to the Superintendent Registrar(s) of the district(s) in which they live. The notice must be given in person by one of the couple and is valid for 12 months. One of the couple should therefore, attend the registrar Office where they live as soon as possible after notice has been given.

The couple should be warned that any arrangements made for a marriage to take place on the approved premises are dependant on:

- * the attendance of the Superintendent Registrar and a Registrar for the district in which the premises are situated
- * the issue of the authority or authorities for marriage by the superintendent registrar(s) to whom notice of marriage was given

When notice is given in a different registration district from the one where the marriage is taking place, the couple will have to collect the authority before the ceremony and ensure that it is delivered to the registrar who is to attend the ceremony

The couple should be advised that only the Superintendent Registrar could permit a civil, non-religious ceremony. Any music, readings, words or performance, which form any part of the ceremony, must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony.

Any rights of copyright for music, reading etc permitted at the ceremony are a matter for the couple

No Food or drink may be sold or consumed in the room in which a marriage ceremony takes place for one hour prior to that ceremony or during that ceremony