

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'.

Mr and Mrs Ellis - 21st March 2009

"I am writing to say a big thank you for our Ruby Wedding function held at your lovely Penmorvah. We have had so many phone calls from our family and friends who attended saying how much they enjoyed the evening and how much they enjoyed the buffet"

Mrs Smith - 2nd June 2009

"Thank you for making our parents Diamond Wedding Anniversary so special. We had a perfect day"

Mr and Mrs Harris - 4th July 2009

"Thank you for making our Wedding Day so special. Everything was so perfect. We both loved every minute of it (as did all our guests). You did such a great job on the food and tables and we are both so thankful."

Sample Menu

All menus must consist of 3-courses made up of Soup or Starter, Main-course and Sweet (only 1 item per course). A sample menu is as follows:

*Smoked Chicken, Feta and Sundried Tomato Salad with a
Cumberland Sauce (£5.35)*



*Roasted Sirloin of Beef served with Home-made Yorkshire Pudding
and Gravy (£14.55)*

- *Vegetarian Option: Fricassé of Wild Mushrooms in a White Wine and
Garlic Cream*

A selection of Seasonal Vegetables



Duo of Profiteroles with a White and Dark Chocolate Sauce (£4.75)

£24.65 per head

SOUPS

(Please select only 1 choice)

- *Roasted Pepper, Tomato and Basil -* ✓ £4.20
- *Cornish Leek and Potato -* ✓ £4.20
- *Sweet Potato, Butternut Squash and Cumin -* ✓ £4.45
- *Butterbean and Smoked Bacon -* £4.70
- *Cream of Vegetable -* ✓ £4.20
- *Courgette and Goats Cheese -* ✓ £4.45
- *Carrot, Ginger and Coriander -* ✓ £4.20
- *Green Split Pea and Ham -* £4.20

STARTERS

(please select only 1 choice)

- *Smoked Chicken, Feta and Sun Blushed Tomato Salad with Redcurrant Dressing -* £5.35
- *Homemade Wild Mushroom and Garlic Pâté with Rocket Bruschettas
and a Red Onion Marmalade -* ✓ £5.35
- *Cornish White Crab with Avocado, Red Onion and Cherry Tomato Salad,
Lemongrass and Lime Dressing -* £7.25
- *Chicken Liver and Wild Mushroom Parfait accompanied with Crusty Bread
and Orchard Fruit Chutney -* £5.10
- *Plum Tomato, Basil and Mozzarella Salad drizzled with Balsamic
and Extra Virgin Olive Oil -* ✓ £5.15
- *Crayfish Tail Salad with Gem Lettuce, Croutons and Marie Rose Sauce-* £6.55
- *Duck, Avocado and Pink Grapefruit Salad with Wholegrain Mustard Vinaigrette -* £5.95
- *Seasonal Melon with a Salpicon of Strawberry and Mango
with a Passionfruit Coulis -* ✓ £4.85
- *Smoked Salmon with a Chive Cream Cheese, simply served with Granary Bread
and Cornish Farmbutter -* £6.75

MAIN-COURSE

(Please select only 1 choice)

- *Supreme of Chicken with a Bacon and Wild Mushroom Sauce -* £13.35
- *Roasted Guineafowl Breast with a Honey and Wholegrain Mustard Sauce -* £13.85
- *Traditional Roast Turkey Breast, Sausage and Bacon Roll,
Sage and Onion Stuffing, finished with a Turkey Jus -* £13.25
- *Roasted Loin of Pork accompanied with Chef's Homemade Crab Apple Jelly
and Sage Jus -* £14.50
- *Braised Cornish Lamb Shank on a Bed of Creamed Mash Potato,
Rosemary and Redcurrant Sauce -* £14.60
- *Cornish Roast Beef served with Homemade Yorkshire Pudding
and Red Wine Gravy -* £14.55
- *Medallions of Cornish Beef Fillet with Sautéed Wild Mushrooms,
Caramelised Shallots, finished with Madeira Jus -* £18.50
- *Honey Roasted Ham with a White Onion and Parsley Sauce -* £13.25
- *Roasted Cornish Leg of Lamb accompanied with Redcurrant,
Orange and Mint Jelly and Gravy (seasonal) -* £14.00

FISH OPTIONS

(Please select only 1 choice)

- *Poached Fillet of Organic Salmon with Asparagus and Hollandaise Sauce -* £14.25
- *Lemon Sole Fillets with Vermouth Sauce and Grape -* £14.60
- *Seabass baked with Fennel, Lemon and Butter -* £18.25

VEGETARIAN OPTIONS

(Please select only 1 choice)

- *Twice Baked Cheese and Red Onion Soufflé served with a Feta, Tomato and Pesto Sauce -*
- *Fricassé of Wild Mushroom in a White Wine and Garlic Cream Sauce
served with a Timbale of Jasmine Rice -*
- *Puff Pastry Tart of Plum Tomato, Mozzarella and Basil
dressed with a Provencale Sauce*
- *Roasted Mediterranean Vegetable stacked on a bed of Tabouleh Salad with
Mint Yoghurt Sauce*

SWEETS

(Please select only 1 choice)

ALL SWEETS £4.75

- *Sticky Toffee Pudding with Toffee Sauce and Cornish Clotted Cream*
- *Syrup Sponge Pudding served with Custard*
- *Tropical Fruit Salad with Cornish Clotted Cream*
- *Strawberry Meringues with Clotted Cream (seasonal)*
- *Cappuccino Mousse with a butter biscuit*
- *Mango and Passionfruit Cheesecake*
- *Glazed Lemon Tart with a Vanilla Cream Sauce*
- *Brandy Snap Baskets served with Chantilly Cream and Raspberries with White Chocolate*
- *Duo of Profiteroles with a White and Dark Chocolate Sauce*

CHEESE

- *Cornish Cheese board served with Water Biscuits and Grapes - £5.25*
Can be an alternative to a sweet or as an extra course

COFFEE

- *Freshly brewed coffee - £1.95*
- *Freshly brewed coffee with home-made Petit Fours - £3.30*

BUFFETS

Finger Buffet

£8.95

A selection of Pizza, Chicken Goujons, Mixed Sandwiches, Vegetable Crudities with Dips, Cocktail Pasties and Potato Wedges

Cornish Pasty Supper

£4.75

Traditional Meat and Vegetarian Pasties

Cornish Supper

£6.50

Cocktail Pasties, Homemade Scones, Jam and Rodda's Clotted Cream

Westcountry Cheese Platter

£6.55

*A selection of Cornish Cheeses, Chutney, Crusty Bread and Crackers.
Olives and Crisps*

Hot and Cold Buffet

£19.25

A selection of Hot Jacket Potatoes and Fillings, Crispy Fish Goujons and Lemon Wedges, Quiche, Cold Meats (Ham, Turkey and Beef), selection of Salads, Pickles and Crusty Bread

Carved and Dressed Buffet

£32.00

Starter— A choice of starters

Maincourse— Cornish peppered beef, Roast Turkey, Home-cooked Honey Glazed Ham, Platter of hand raised Quiche, Fingers of hot smoked roasted Salmon, Minted New Potatoes and a selection of salads with pickles and chutneys

Sweet— A choice of sweets

DRINKS PRICE LIST for 2010

Drinks Reception on Arrival

Bucks Fizz	£5.05
<i>Veuve Valmante Brut, and fresh orange juice</i>	
Pimms Cocktail	£5.10
<i>Pimms No 1, lemonade fruit and fresh mint</i>	
Fruit Punch (Alcoholic)	£4.50
<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	£2.05
<i>Or alternative juices</i>	

Wines with the Wedding Breakfast

	<u>Glass</u>	<u>Bottle</u>
<i>"Unoaked" Chardonnay</i>	£4.15	£15.30
<i>Sauvignon Blanc Puente del Inca (Chile)</i>	£4.15	£15.30
<i>Cabernet Sauvignon Puente del Inca (Chile)</i>	£4.15	£15.30
<i>Merlot Vin De Pays D'oc (France)</i>	£4.15	£15.30
<i>Cabernet Sauvignon Rose (Chile)</i>	£4.15	£15.30

Sparkling Wines and Champagne

<i>Veuve Valmante Brut/Demi Sec N.V.</i>	£17.90 per bottle
<i>Asti Spumante N.V. Ricadonna</i>	£19.50 per bottle
<i>House Champagne</i>	£35.25 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.