

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'.

Dorothy Spragg - Helston - 13th February 2007

"We wish to say thank you to all the staff at Penmorvah for making our daughter's wedding such a very special and happy day. All our requests for arrangements on the day were fully met. Our very special thanks must go to the reception staff, the chefs for a wonderful meal and to Debbie the restaurant manager who was so professional. We are delighted to have discovered Penmorvah Manor and will certainly be promoting the hotel to friends and family."

Pauline Bryant - Budock Women's Institute Lunch - 28th February 2007

"Thank you to all the staff and management for the delightful lunch. Your attention to our needs was superb and the service was great. Thank you again to all the staff for their help and cheerfulness."

Hazel Wills - Budock Carpet Bowls Club - 12th March 2007

"Once again it is my pleasant duty to express appreciation on behalf of all present for yet another thoroughly enjoyable Club Luncheon. The meal, service and seating arrangements were excellent and your pleasant staff pulled out all the stops for us, ensuring a successful occasion."

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 (£4.75)*



*Roasted Sirloin of Beef served with Home-made Yorkshire Pudding
and Gravy (£13.25)*

- *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 (£3.95)

£21.95 per head

SOUPS

(Please select only 1 choice)

- *Roasted Pimento, Tomato and Basil -* £3.75
- *Cornish Leek and Potato -* £3.75
- *Courgette and Cornish Blue Cheese -* £3.75
- *Sweet Potato, Butternut Squash and Cumin -* £3.75
- *Smoked Bacon and Butter Bean -* £3.75
- *Carrot and Coriander -* £3.75
- *Spring Vegetable -* £4.00
- *Cornish Crab and Lobster Bisque -* £5.50

STARTERS

(please select only 1 choice)

- *Smoked Duck, Avocado and Pink Grapefruit Salad with a Raspberry and crushed Peppercorn Vinaigrette -* £5.25
- *Smoked Chicken, Feta and Sundried Tomato Salad with a Cumberland Sauce -* £4.75
- *Home-made Paté laced with Port served with a Cumberland Sauce and Toast -* £4.75
- *Marinated Salmon in Dill and Lemon thinly sliced and simply served with Brown Bread and Cornish Farm Butter -* £5.50
- *Crayfish Tail and Melon Cocktail Succulent Crayfish tails and a fan of Melon accompanied by either Lime Mayonnaise or Marie Rose Sauce -* £5.50
- *Cornish Crab Salad White and Brown Crab Meat simply presented with mixed leaves and a Sweet Chilli Dressing -* £6.50
- *Tomato, Basil and Mozzarella Salad drizzled with seasoned organic extra Virgin Olive Oil from Southern Greece -* £4.75
- *Fruit Trio with Melon nest filled with a salpicon of Strawberry and Mango with a Passionfruit Coulis -* £4.50
- *Home-made Wild Mushroom and Garlic Paté served with Rocket, Bruschetta and a Red Onion Marmalade -* £4.50

MAIN-COURSE

(Please select only 1 choice)

- *Supreme of Chicken with a Bacon and Wild Mushroom Sauce - £12.25*
- *Roasted Guineafowl Breast in Honey and Wholegrain Mustard with a Chartreuse Jus - £12.75*
- *Braised Cornish Lamb Shank on a bed of Root Vegetables with a Mint Jus - £13.25*
- *Roasted Sirloin of Beef served with Home-made Yorkshire Pudding and gravy - £13.25*
- *Open Beef wellington our way Fillet of Beef with a Rossini Gravy served with a Duxelle of Mushrooms and smoked Ham En Crouete - £18.00*
- *Roasted Turkey Breast with a Cranberry and Orange Stuffing, Chipolata wrapped in Bacon and a Turkey Jus - £12.00*
- *Roasted leg of Cornish Pork served with Apple and Calvados Sauce - £12.25*

FISH OPTIONS

(Please select only 1 choice)

- *Paupiette of Sole with a Salmon and Herb Mousseline and a Noilly Prat Sauce - £12.25*
- *Poached Fillet of Salmon with Citrus Hollandaise - £12.75*
- *Seabass baked with Fennel, Butter and Samphire Grass - £15.75*

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 Mushrooms in a White Wine and Garlic Cream*
- *A Tartlette of French Onion and Gruyère with Red Onion Compote*

SWEETS

(Please select only 1 choice)

ALL SWEETS £3.95

- *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 - £4.25*
Can be an alternative to a sweet or as an extra course

COFFEE

- *Freshly brewed coffee - £1.50*
- *Freshly brewed coffee with home-made Petit Fours - £2.75*

BUFFETS

Evening Finger Buffet

£8.50

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

Hot and Cold Buffet

£17.50

A selection of Quiche Lorraine, Spicy Chicken Kebabs, Hot Jacket Potatoes, Barbecue Spare Ribs, Deep-fried Medley of Fish served with Lemon Wedges, selection of Salads, Pickles and Rolls

A choice of Sweet

1872 Buffet Selection

£22.00

Starter - Chef's Home-made Tomato and Basil Soup topped with Crispy Croutons OR Fan of Sweet Melon resting on a pool of Fruit Coulis and garnished with Quinell of Cream Cheese

Main Course - Cornish Peppered Beef, Roast Turkey, Home-cooked Honey Glazed Ham, platters of Quiche, Buttered New Potatoes and a selection of Salads with Pickles and Chutneys

Sweet - A choice of sweets

DRINKS PRICE LIST for 2008

Drinks Reception on Arrival (Price includes Canapés)

Strawberry Cocktail	£5.25
<i>Veuve Valmante Brut and pureed strawberries</i>	
Bucks Fizz	£4.50
<i>Veuve Valmante Brut, and fresh orange juice</i>	
Pimms Cocktail	£4.50
<i>Pimms No 1, lemonade fruit and fresh mint</i>	
Fruit Punch (Alcoholic)	£3.95
<i>Mixed fruit juices, white wine, lemonade & grenadine</i>	
Fruit Punch (Non-alcoholic)	£3.00
<i>Mixed fruit juices, lemonade & grenadine</i>	
Fresh Orange juice	£1.75
<i>Or alternative juices</i>	

Wines with the Wedding Breakfast

	<u>Glass</u>	<u>Bottle</u>
<i>Chardonnay Vin De Pay's D'oc (France)</i>	<i>£3.30</i>	<i>£12.50</i>
<i>Sauvignon Blanc Puente del Inca (Chile)</i>	<i>£3.30</i>	<i>£12.50</i>
<i>Cabernet Sauvignon Puente del Inca (Chile)</i>	<i>£3.30</i>	<i>£12.50</i>
<i>Merlot Vin De Pay's D'oc (France)</i>	<i>£3.30</i>	<i>£12.50</i>

Sparkling Wines and Champagne

<i>Veuve Valmante Brut/Demi Sec N. V.</i>	<i>£15.50 per bottle</i>
<i>Asti Spumante N. V. Ricadonna</i>	<i>£17.00 per bottle</i>
<i>House Champagne</i>	<i>£30.00 per bottle</i>
<i>Bollinger Special Cuvee Brut</i>	<i>£55.00 per bottle</i>

Suggested Wines from our extensive list

Whites

No. 22	Dry Reisling 2005 (German)	£16.00 per bottle
No. 27	Pinot Grigio San Antonio 2006 (Italy)	£16.00 per bottle
No. 48	Poachers Blend 2005 (Australian)	£16.25 per bottle
No. 56	Chardonnay Insigne 2005 (Chile)	£16.75 per bottle

Reds

No. 6	Chateau La Tour Des Graves (Bordeaux)	£15.50 per bottle
No. 16	Cote Du Rhone 2003 (Rhône)	£16.00 per bottle
No. 36	Barrique Pinotage 2004 (S/Africa)	£19.00 per bottle
No. 44	Tarrango 2005 (Australia)	£16.00 per bottle
No. 58	Merlot Insigne 2005 (Chile)	£17.00 per bottle

Water

Cornish Spring Water - Sparkling	£3.00 per bottle
Penmorvah Pure H ₂ O Water	£1.00 per bottle