

Canapés

Tomato, Onion & Basil Mini Bruchetta



Prawns tossed in chilli & lime with wasabi mayonnaise



Smoked Salmon Tartar with Dill & Soured Cream on a Blini



Cheese shortbread with creamed goat's cheese & red onion marmalade



Prosciutto, Pear & Rocket Rolls



Seared Sesame Crusted Tuna with Cucumber



Black Pepper Chicken with Tomato & Chilli Jam



Smoked Mackerel in Chicory Leaves, with crème fraiche, dill, lemon & chives



Sesame Beef in Gem Lettuce Cups, with garlic, ginger &

Red pepper



Spinach & Potato Tortilla Bites With Cress



Mini Yorkshire Puddings with Rare Beef & Horseradish & Mustard Crème Fraiche Sauce

Starters



Salmon Parcels

Cornish Smoked salmon filled with crème fraîche, with a lemon, dill & chive dressing, served on a bed of fresh mixed leaves



Cornish Smoked Mackerel Pate

Served with crunchy Oatmeal Biscuits



Fanned Melon

Fantail of cantaloupe melon with Parma ham & wild berry compote



Buffalo Mozzarella & Vine Tomato Salad

Slices of buffalo mozzarella & vine tomato with fresh basil & balsamic dressing



Shellfish Platter

Cornish crab claws, oysters & langoustines served on a bed of ice with fresh lemon & lime slices & mayonnaise



Classic Prawn Cocktail

Fresh Prawns with local Cornish crab in a marie rose sauce



Ardennes Pate with Mushrooms

Served with rocket & a caramelized onion chutney



Cornish Blue Cheese Salad

With rocket, parma ham & pine nuts

Cornish Goats Cheese Salad

Grilled Cornish goats cheese with cranberry relish & mixed leaves



Tomato, feta & Olive Tart

*Puff pastry tarts filled with tomato, crumbled feta & black olives,
served with rocket & balsamic dressing*



Chefs Homemade Soup of the Day

Carrot & Coriander

Spicy Roasted Parsnip

Broccoli & Blue Cheese

Sweet Potato & Coconut

Cream of Wild Mushroom

Roasted Carrot with herb Crème Fraîche

Chickpea, Coriander & Lime

Pea & Mint

Butterbean & Rosemary

Fragrant Cucumber & Yoghurt



Served with fresh bread rolls

Hot Dinner Menu



Beef Wellington

Beef fillet wrapped in mushroom duxelle & parma ham, in a puff pastry case, served with dauphinoise potatoes & sweet buttery carrots

Fish Pie

Seasonal white fish, smoked haddock & prawns in a béchamel & parsley sauce with creamy mashed potato & minted peas

Thai Green Vegetable Curry

Sweet potatoes, aubergines & green beans, in coconut milk with ginger, coriander, lemon grass & chillies, served with basmati rice

Seafood Pasta Linguine

Prawns, mussels & squid, with, garlic, red chilli, lemon, dry white wine & fresh parsley

Stuffed Chicken Breast

Tender chicken breast stuffed with sage & ricotta, wrapped in Parma ham & thyme, served with Cornish new potatoes & fresh greens

Bangers & Mash

Choice of Cornish sausages with mustard gravy & apple wedges

Moroccan Lamb Tagine

Tender lamb with apricots, sultanas, dates & almonds, served with couscous

Poached Salmon

With Hollandaise sauce, minted Cornish new potatoes & asparagus



Traditional Roast Dinners



In a recent survey, well over half the country voted for a roast dinner as their favourite meal!

Truro Marquees use only the best local cuts of meat for roasting and quality local vegetables

We can do this menu as fully organic upon request

Beef

Roast topside of beef from the Retallack Herd with Yorkshire puddings, red wine gravy, Cornish roast potatoes, Cornish new potatoes, seasonal fresh vegetables & horseradish sauce

Chicken

Roast free range chicken with a sage & onion stuffing & a light well seasoned gravy, Cornish roast potatoes, Cornish new potatoes, seasonal fresh vegetables

Pork

Roast Cornish pig served with apple & apricot stuffing, gravy, Cornish roast potatoes, Cornish new potatoes, seasonal fresh vegetables

Lamb

Roast Cornish lamb with rosemary, gravy, Cornish roast potatoes, Cornish new potatoes, seasonal fresh vegetables and fresh mint sauce

Turkey

Roast turkey with chestnut, bacon & cranberry stuffing, gravy, Cornish roast potatoes, Cornish new potatoes, seasonal fresh vegetables



Cold Buffet



Choose your perfect cold buffet from the following selection



Salmon, Dill & Potato Tart

With smoked salmon, Cornish new potatoes



Leek & Goats Cheese Tart

With spring onions, double cream & goats cheese



Coronation Chicken

Free-range chicken in a mayonnaise & cream dressing with mango chutney, pineapple, lemon, apricots, ginger & toasted almonds



Thai Chicken Satay with Peanut & Coconut Satay Sauce

Chicken skewers marinated in honey, ginger, chillies & soy sauce

We also have pork or beef satay



Red Onion, Feta & Olive Tart

With muscovado sugar, balsamic vinegar & puff pastry



Devilled Chicken Drumsticks

Cooked in Dijon mustard, chilli & garlic



Roast Beef Platter

Cornish roast beef from the Rettallack Herd with horseradish sauce



Honey Roast Ham Platter

Slices of honey roast ham with a selection of homemade chutneys



Whole Poached Salmon

Served with cucumber, lemon wedges & mayonnaise



Ham, Tomato & Watercress Tart

With smoked ham, sundried tomatoes & parmesan



Quiche Lorraine

Smoked bacon lardons with gruyere and crème fraîche



Salad Nicoise

French beans, new potatoes, tuna, eggs, anchovies & olives

With a French dressing



Cornish Cheese Board

A selection of local Cornish cheeses & biscuits



Served with a selection of salads from our salad menu

Salads



Choose from our scrumptious selection of salads

Warm Cornish New Potato Salad

with Lemon & Chive Vinaigrette & garnished with Spring onions



Thai Bean Salad

with Coriander, lime & lemongrass



Pesto Rice Salad

With fresh basil, pine nuts, garlic & parmesan



Mediterranean Couscous Salad

With sundried tomatoes, feta, avocado & black olives



Fruity Couscous Salad

With apricots, cashew nuts, lemon & mint



Deli Pasta Salad

Farfalle bows with prosciutto, tomato, basil & garlic



Pasta Salad

Tiny shells with cherry tomatoes, black olives, garlic & basil



Tabouleh

Bulgur wheat with fresh parsley, mint, tomato, cucumber &

Spring onion



Fresh Green Salad

With little gem, chicory & watercress with a honey & orange dressing



Crisp Leaf Salad with Apple, Cornish Blue Cheese & Walnuts



Fresh Crunchy Coleslaw

With a yoghurt, fresh herb & mustard dressing



Avocado & Tomato Salad

With a coriander & chilli dressing



Spinach, Strawberry & Pecan Salad

With poppy seed & raspberry dressing



Salad Nicoise

French beans, new potatoes, tuna, eggs, anchovies & olives

With a French dressing



Greek Salad

Cos lettuce, tomatoes, onion, cucumber, Greek black olives & feta with a lemon & garlic dressing



Tomato Salad

Tomatoes & shallots with fresh basil & oregano leaves, served with a balsamic dressing

If you have a salad recipe of your own that you love please let us know and we will endeavor to make it for you !

Barbeque Menu

Choose from the following selection to make your own bespoke menu

Beef Burgers

Homemade Cornish well seasoned beef



Spicy Beef burgers

Homemade beef burgers with onions, garlic, red chillies, mustard & fresh basil, served with tomato relish



Lamb & Coriander Burgers

Homemade lamb burgers with fresh coriander, garlic & cumin, served with herbed yoghurt sauce



Thai Bean Burgers

Butter beans with spring onions, ginger, lime & lemongrass, served with soured cream



Sirloin or Minute Beef Steaks

With crushed black peppercorns



Local Cornish Pork & Apple Sausages

With homemade chutneys



Tandoori Chicken

Free-range chicken breasts marinated in yoghurt, garlic, ginger, chillies & garam masala



Cajun Chicken

Chicken breasts with paprika, cayenne pepper & thyme

Salmon Fillets with Lemon & Dill Butter



Minted Lamb Kebabs

Marinated in lemon & mint sauce, with red onion, red peppers



Spicy Chicken Kebabs

Marinated in honey, ginger & orange, with button mushrooms, cherry tomatoes & red peppers



Pork, Lemon & Potato Kebabs

Pork tenderloin with baby new potatoes, marinated in rosemary & lemon



Citrus Seafood Kebabs

Monkfish, tiger prawns & scallops threaded with slices of orange, lemon & lime & marinated in lemon juice & parsley



Oriental Vegetable Kebab

Baby courgettes, red & yellow peppers, cherry tomatoes, marinated in soy sauce, ginger & garlic



Halloumi Cheese Kebabs

With cap mushrooms, red onion & red peppers, marinated in lime & fresh herbs



All served with a selection of salads & breads of your choice



Hog Roasts

Whole Roast Cornish Pig

Served with fresh bread rolls, apple sauce & a selection of salads

Hot Buffet



Choose your perfect hot buffet from three of the following

Beef Stroganoff

Tender strips of beef with shallots, mushrooms, white wine, paprika, lemon, cream & fresh parsley, served with saffron rice



Seafood Pasta Linguine

Prawns, mussels & squid, with, garlic, red chilli, lemon, dry white wine & fresh parsley



Thai Green Chicken Curry

Free-range chicken, in coconut milk with ginger, coriander, lemon grass & chillies, served with fragrant rice



Mushroom Risotto

Porcini & chestnut mushrooms with garlic, white wine, parmesan & fresh parsley



Spinach & Ricotta Lasagne with Pine Nuts

Layers of pasta with leaf spinach, ricotta, Cornish blue cheese, nutmeg & toasted pine nuts



Sweet & Sour Pork

Pork fillet with pineapple, red & yellow peppers in a sweet & sour sauce, served with basmati rice



Lamb Rogan Josh

A spicy curry with cinnamon & cardamon, served with naan bread

Desserts



Chocolate Tart

Dark chocolate tart served with Cornish Vanilla Ice cream



Lemon Tart

with Cornish clotted cream or crème fraîche



Eaton Mess

Crispy meringue with fresh strawberries, cream & berry puree



Profiteroles

Choux pastry with Chantilly cream & warm dark chocolate sauce



Tiramisu

*Layers of espresso coffee sponge, mascarpone, brandy & cream with
grated dark chocolate*



Lemon Posits

with lemon shortbread



Tropical Fruit Salad in Punch

Pineapple, mango & kiwi with a rum punch



Rich Belgian Chocolate Mousse

With Cornish clotted cream, raspberries & a sprig of fresh mint



Sticky Toffee Pudding

With dates, vanilla & toffee sauce