

Barbecue Menus

Perfect for an informal feel, barbecue buffets ensure that guests have an interesting and appetizing choice of food, from our homemade burgers to fabulous fish dishes, with the bonus of being able to go back for second helpings!

We recommend that you choose three main dishes and a selection of four salad dishes.

Fish

Fish cakes with aioli
Tiger Prawn, Chorizo and Pepper Kebabs
Monkfish, Pancetta & Cherry Tomato Skewers
Paprika-Crusted Monkfish with Chorizo and Peppers
Salmon Steaks cooked in foil with Chilli, Orange, Soy and Spring Onion

Chicken

Chicken, Proscuitto & Sage Skewers
Indonesian Satay Chicken Skewers with Courgettes and Lime Wedges
Chicken Escalopes on Toasted Ciabatta with Mustard Mayonnaise
Cardamom Chicken Tikka Skewers
Ginger Soy Chicken Breasts

Meats

Homemade 8oz Beef Burgers
Chorizo Sausage & Tiger Prawn Sticks
A Selection of Award-Winning Sausages
Peri Peri Pork Kebabs
Moroccan Style Lamb Kebabs with Mint and Garlic Yoghurt
Rib Eye Steak

Vegetarian

Greek Vegetable Kebabs with Halloumi and Oregano
Sweet Romano Peppers stuffed with mozzarella, ricotta and cherry peppers
Felfal Balls served with Minted Yoghurt & Chargrilled pitta bread
Roasted Vegetable Quesadillas with melted mozzarella
Korma Courgette & Chickpea Burgers

The barbecue buffet is served with a selection of locally-made breads, barbecue sauces and relishes.

Paella Catering

Our sister company, The Original Paella Company, is able to offer you a unique eating experience with all the colour and excitement of a traditional Spanish paella fiesta.

Paella is *the* perfect dish for sharing with friends. The sense of theatre, the aromas and of course the flavours will enthuse and enchant your guests, for one of the most memorable weddings they've been to.

As the first company to bring paella catering to the West Country (hence the name!), we have a huge range of pan sizes to suit every size of wedding. We can serve the paellas direct from the pan, or we can bring a sharing pan to the tables for guests to share, or, of course, serve it plated – the choice is yours.

We combine authentic Spanish ingredients – Callasparra Rice, Spanish Saffron and Seasoning, and Chorizo Sausage from leading Spanish food importer Brindisa – with the best local ingredients to create the following selection of paellas:

Paella Mixta

This is the recipe that springs to mind when most people think of paella. With the combination of sweet prawns and mussels teamed with rich chorizo sausage and tender chicken, it is easy to understand why few can resist this delicious dish.

Paella Pescado

One for those that want to celebrate the fruits of the sea when they're in Cornwall; this paella is a feast for the eyes as well as the stomach, combining squid, prawns, mussels and monkfish with rice cooked in a wonderful fish broth.

Paella de Pollo, Sachicha Y Champinones

The perfect choice for those who don't like seafood; a paella from Madrid which uses succulent pieces of chicken with chorizo sausage and mushrooms

Picadillo Paella

This is a mixture of ground beef, chorizo sausage and pork sausage with peppers, garlic, tomatoes and mild green chillies. Sherry-soaked raisins and spices make this paella particularly Moorish in its flavour.

Paella Vegetariana

This paella is so moist, full of flavour and substantial that it will satisfy vegetarians and meat-eaters alike. The combination of mushrooms, courgettes and tangy artichoke hearts with saffron-infused rice is simply magical.

Hog Roast

Our pigs are free range and reared locally on Cornish farms. They are cooked for 6-8 hours in custom made hog roast machines, to ensure succulent meat and crispy crackling.

The hog roast is served with:

Soft floured baps

Bramley Apple Sauce

Crunchy Crackling

Sage and Onion Stuffing

Four Salads from the Salads and Side Dishes menu, or choose from the salads below which accompany hog roast and barbecues particularly well.

Hog Roast and Barbecue Side Dishes

Your choice of four dishes from the following, or choose from the main Salad & Sides Menu

Warm Potato Salad with Chorizo and Red Onion

Tomato, Parsley, Mint & Tabbouleh Salad with Lemon Vinaigrette

Waldorf salad with Red Apple, Celery & Walnuts

Four Star Coleslaw with Cabbage, Carrots, Fennel and Spring Onion

Beetroot, Apple, Pea and Broad Bean with Pea Shoots and Watercress

Sicilian Caponata – Sweet and sour Tomatoes, Aubergine & Almonds

White and Green Bean Salad with Red Onion and Herbs

Buffet Desserts

Following your cold buffet, barbecue or hog roast, you might like your guests to be served a plated dessert selected from either the Dessert Menu, or the dishes below. Alternatively, if you would prefer to offer guests a choice of dessert, please choose two or three desserts from the following menu.

Local Strawberries served with Meringues and Cornish double or Clotted Cream

Summer Fruit Pavlova filled with vanilla-scented cream and summer fruit

Classic Summer Pudding with Cornish Pouring Cream

Seasonal Fruit Crumble with Vanilla Bean Custard

Irish Cream Tiramisu

Passion Fruit, Mascarpone and Meringue Trifle

Jamaican Lemon Crunch

Chocolate and Cherry Roulade

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Panettone and Butter Pudding with Ginger Cream

Chocolate and Orange Cheesecake