

Starters

Your choice of Country Pork or Smoked Mackerel Pate, Chutney and dressed Leaves

Cornish Smoked Mackerel Salad, Beetroot and Horseradish Remoulade, Peppery Leaves

Retro Prawn Cocktail on Little Gem Lettuce with Marie Rose Sauce

Roasted Pepper and Tomato Soup served with Basil Oil & Parmesan Croutons (v)

Broad Bean and Pea Bruschetta with Mint, Lemon, and Pancetta or Parmesan

Field Mushrooms on Chargrilled Sourdough with Pine Nuts, Rocket & Parmesan (v)

Pistou Soup – Spring Minestrone Soup with Pesto and Olive Oil Croutons (v)

Mozzarella Salad & Sweet Cherry Tomatoes, Basil, Lemon, Olive Oil, Cornish Sea Salt (v)

Goats Cheese, Caramelised Onion & Thyme Tart with Balsamic dressed Leaves (v)

Roasted Butternut Squash & Feta Salad, Pumpkin Seeds, Blackberry & Chilli Dressing (v)

Baked Cornish Camembert served with Vegetable Crudités, and Walnut Bread (v)

Avocado, Watercress & Pine Nut Salad with Strawberry and Mint Dressing (v)

Chargrilled Chicken Caesar Salad with Parmesan and Croutons

Wine Poached Pear & Cornish Blue Cheese Salad, with Walnuts & Watercress (v)

Tregassow Asparagus Spring Salad with Pea shoots, Broad beans, Parmesan, Mint (v)

Deep Fried Camembert Wedges served with Cranberry Fruit Chutney, Dressed Leaves (v)

Mackerel Niçoise Salad with Green Beans, Quails Eggs, Olives, Anchovy, Organic Leaves

Carpaccio of Cornish Fillet Beef served with Rocket & Watercress, Balsamic, Parmesan

Parma Ham and Mozzarella Salad with Peaches and Mint (v)

Parma Ham served with creamy Celeriac Remoulade and fresh Figs

Potted Crab, served with Melba Toasts and Padstow Leaves

St Ives Smoked Salmon on Potato & Chive Pancakes with Watercress & Crème Fraiche

Starters to Share

Choose five dishes from the following menus.

Two platters are presented to each table for guests to help themselves.

All sharing starters are served with a selection of artisan breads to suit your board.
The selection of dishes on the board can be adapted to suit your taste.

Seafood Platter

Smoked Mackerel Pate
St Ives Smoked Salmon
Crevettes with Aioli
Crab Claws

Rock Oysters *
Potted Prawns
Salt and Pepper Squid
Prawns with Lime Mayonnaise

Spanish Tapas

Mini Chorizo Sausages
Chilli and Garlic Tiger Prawns
Serrano Ham and Sliced Chorizo
Spinach Tortilla Bites

Manchego with Membrillo
Potatas Bravas
Chorizo stuffed Dates wrapped in Pancetta
Hake Goujons with Romesco Sauce

French Charcuterie and Fromage

Saucisson Sec
Pate de Campagne
Cornichons
Roasted Baby Artichokes

Camembert and Reblochon
Celeriac Remoulade
Tapenade
Crudites with Anchoïade

Italian Antipasti

Prosciutto Ham
A selection of Salami
Sun Kissed Tomatoes
Boconncini (baby mozzarella)

Parmegiano Regianno
Chargrilled Vegetables
Spinach Frittata
Mushroom Arrancine

Middle Eastern Mezze

Lamb Kofta with Tzatziki
Babaganoush
Good Food Humus
Stuffed Vine Leaves

Feta Stuffed Baby Peppers
Dukkah
Moroccan Meatballs
Taramasalata

Cornish Larder Platter

Potted Pork
Coleman's Mustard and Piccalilli
Smoked Mackerel Pieces
Horseradish Cream

Baby Gem Lettuce, Cherry Tomatoes
Whole Baked Cornish Camembert
Seasonal Slaw
Crab Claws

Main Courses

All main dishes are served with seasonal vegetables and potatoes (if not already included in the dish) in addition to the descriptions below.

Poultry

Breast of Free Range Chicken Breast stuffed with Mushrooms & Thyme, wrapped in Parma Ham with Tarragon & Vermouth Sauce

Confit of Duck Leg with Plum and Star Anise Sauce, Wilted Spinach and Sarladaise Potatoes

Duck Breast with Blackberry and Merlot Sauce with Sweet Potato Mash and spiced Red Cabbage

Chicken Breast stuffed with St Endellion Brie wrapped in Bacon with Tarragon Cream Sauce served on a Potato and Leek Mash

Meat

A trio of Award-Winning Sausages served on Bubble and Squeak with rich Caramelised Red Onion Gravy and Garden Peas

Individual Ham Hock and Pea Pie served with Buttery Mash

Tranche of Slow Roasted Spiced Pork Belly served on Celeriac Purée with Crackling and Cider Cream Sauce

Slow Roast Shoulder of Lamb served with Redcurrant and Merlot Gravy, Served with Lemon and Rosemary Roast Potatoes

Balsamic Braised Lamb Shanks served on creamy Butternut Squash Mash

Rump of Cornish Lamb with a Rosemary & Lemon Crust, served with Redcurrant and Wine Jus & Minted Summer Vegetables in Lemon Vinaigrette

Rack of Lamb served with Sauce Vierge on a bed of Crushed minted Peas and Broad Beans, and Cornish Early Potatoes

Herbed Fillet of Aged Beef with Balsamic Glaze on Horseradish Mash

Rolled Roast Sirloin of Local Beef with a Thyme and Pepper Crust served with Crushed New Potatoes with Olive Oil & Cornish Sea Salt

Local Rib Eye Steak with Béarnaise Sauce and Dauphinoise Potatoes

Pan Fried Fillet of Beef with Seared Scallops in a light Garlic and Parsley Sauce on Crushed New Potatoes

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Fish

Individual Luxury Fish Pie with Salmon, Hake, King Prawns and Smoked Haddock in a creamy Seafood and Parsley Sauce

Roasted Pollack served on minted Pea Puree with Crispy Pancetta

Baked Cornish Hake Steak with Romesco sauce served with Bistro Chips and Crushed Peas, Mint and Lemon

Baked Salmon Fillet with Chive and Prawn Sauce on a Chive Mash with Asparagus and Hollandaise

Baked Wild Sea Bass with Salsa Verde Topping on Saffron Potatoes with sautéed Courgettes and Cherry Tomatoes

Lightly Roasted Hake with Chorizo, Tomato and Butterbeans

Baked Cod with Saffron Cream on Garlic Mash with Wilted Spinach

Vegetarian

Please choose one of the following vegetarian dishes as an alternative to the main dish. We have also catered for many vegetarian wedding breakfasts; if you're looking for a wholly vegetarian meal please call and we can discuss further menu ideas.

Mushroom, Leek and Gruyere Filo Parcel served with Bechamel Sauce

Butternut Squash Risotto with Fried Sage Leaves and Toasted Hazelnuts

Moroccan Vegetable and Chickpea Tagine with Spicy Couscous

Provencal Vegetable Ratatouille served on Basil and Parmesan Polenta Cake

Cornish Brie, Broccoli and Pine Nut Tart served with Watercress Pesto

Chargrilled Courgette and Three Cheese Risotto Torte with Roasted Tomato Sauce

Spinach and Cornish Blue Cheese Puff Pastry Parcel with a White Wine Sauce

Peppers stuffed with Bulghur Wheat, Feta Cheese and Herbs

We are always happy to discuss alternative accompanying vegetable dishes to suit the season and your palate. Condiments are served where suited.

Main meals can be served completely plated or with accompanying vegetables in serving dishes.

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Sharing Main Dishes

It's becoming just as popular to share main dishes and desserts at the table as it is starters – a nice relaxed and informal way of enjoying a meal with your fellow guests, or nominate a host on each table to serve.

Alternatively any of the following dishes could be served from a buffet service station.

Seafood

Seafood Paella with Monk, Crevettes, Mussels, Squid and Prawns
 Piedmontese Peppers – Roasted Peppers stuffed with Tomatoes and Anchovies
 Salmon Tranche with fresh lime and ginger sauce
 Luxury Fish Pie with Salmon, Pollack, Prawns and Smoked Haddock
 Catalan Style Hake, Chorizo and Cannellini Bean Stew
 Fresh Haddock Goujons with Tartare Sauce and Crushed Minted Peas

Chicken

Coq au Vin
 Peri Peri Chicken – just let us know how hot you would like it!
 Polpettine al Limone – Lemon Chicken Meatballs
 Chicken Basquaise with Peppers, Shallots, Tomatoes, Black Olives and Lemon
 Chicken and Chorizo Paella with Piquillo Peppers
 Chicken in West Country Cider

Meat Dishes

Steak and Ale Pie
 Boeuf Bourguignon
 Lamb, Chickpea and Apricot Tagine
 Trio of Award Winning Sausages
 Traditional Chilli Beef with rice, tortillas, guacamole, sour cream and cheese
 Pulled Slow-Cooked Pork and Sticky Pork Ribs
 Butterflied Cornish Lamb with Rose Harissa
 Porchetta – slow-roasted Italian style pork
 Rolled Leg of Lamb, Redcurrant and Merlot Gravy, Rosemary or Lavender Jelly
 West Country Rolled Sirloin of Beef, Yorkshire Puddings, Creamed Horseradish

Vegetarian Dishes

Provençal Vegetable Ratatouille
 Spinach and Feta Filo Pie
 Moroccan Vegetable Tagine
 A selection of Middle Easter style stuffed Peppers and Aubergines
 Spinach and Roasted Butternut Squash Lasagne

All dishes are accompanied with suitable potato, couscous, rice and vegetable dishes

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Plated Desserts

Summer Berry Eton Mess *

Individual Pavlova filled with Vanilla-Scented Cream and Summer Berries

Chocolate and Almond Torte served with Raspberry Coulis and Clotted Cream

Strawberry and Lime Cheesecake with a Ginger Biscuit Base

Individual Pavlova filled with Rose-Scented Cream and Cherry Compote

Passion Fruit Brulée

Tarte Au Citron – fresh Lemon Tart with Fresh Raspberries

Baileys Cheesecake with Malteser Topping

Blueberry Cheesecake with Lime-Scented Mascarpone

Chocolate Espresso Cup with Redcurrants and Biscotti

Warm Treacle Tart with pouring pot of English Custard

New York Blackcurrant Cheesecake with Blackcurrant Coulis

Individual Sticky Toffee Pudding served with Butterscotch Sauce and Vanilla Ice Cream

Individual Apple and Blackberry Crumble with Cornish Double or Clotted Cream

Chocolate Brownie with Warm Caramel Shot and Vanilla Ice Cream

Bride and Groom Desserts

Can't Decide?

We often find the bride and groom have differing opinions about the dessert course, so why not choose Bride and Groom desserts, which can be served alternately to guests, encouraging them to share or swap.

Of course you can offer guests a choice of desserts but be aware that collecting pre-orders creates more work for you.

Sample Sharing Menus

Italian Sharing Feast at Lanyon Manor, May 2013

Slow Roast Porchetta with Italian herbs and spices

Or

Cavolo Nero, ricotta and Pine Nut Tart

Pepperonata Rustica

Golden crunchy roast potatoes with lemon, rosemary
and parmesan

Spinach, Green and Broad Beans and Rocket Salad
with almond slivers and Raspberry Balsamic and Mint Dressing
A selection of artisan breads

The Ultimate Tiramisu

or

Dark Chocolate Mousse with Chocolate Strawberries

Tapas and Paella at Scorrier House, April 2014

Tapas Sharing Platters

Potatas Bravas
Manchego and Membrillo Skewers
Chilli and Garlic Prawns

Mini Chorizo Sticks
Marinated Green Olives
Serrano Ham & Melon Sticks

A selection of artisan breads served with olive oil and balsamic vinegar

Paella Mixta

Classic mixed paella with chicken pieces, chorizo, peppers, prawns, squid, crevettes and mussels, cooked with
saffron-infused paella rice

or

Paella Vegetariana

A delicious paella with courgettes, asparagus, artichokes and mushrooms and
a manchego, basil and pinenut pesto

Green Leaf and cherry tomato salad with honey and mustard dressing
A selection of artisan breads

Wedding Cake served with Berries and Cream

Marquee at Week St Mary, June 2014

Platters of Gourmet Sausages

Sample: Cumberland, Spanish Chorizo and Pork with Sunblush Tomato and Basil

Or

Spinach, Leek and Cheese Vegetarian Sausages

Cannellini Beans with Thyme and Garlic

French Bistro Salad with Mustardy Vinaigrette

Crushed new potatoes with olive oil and Cornish sea salt

Braised Broad Beans and Peas with Pancetta and Mint

Onion Marmalade

Wholegrain Mustard

Eton Mess with Strawberries, Raspberries and Pomegranate

Marquee Wedding at Pendennis Castle, August 2014

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Sharing Platters

A selection of Charcuterie, Pate de Campagne,
Reblochon and Camembert, served with Fig Jam, Cornichons,
And Olive Tapenade

A selection of Artisan Breads and Trewithen butter

Coq au Reisling

or

Filo Parcel with Spinach, Butternut Squash and Feta
Served with a Port Wine Sauce

Crushed New Potatoes with Olive Oil and Cornish Sea Salt
Green Beans and Chantenay Carrots

Individual Meringue Nests filled with Passion Fruit Cream and Berries
Served with Raspberry Coulis

"Thank you for being fantastically flexible caterers at our wedding! We had such an amazing day and want to thank you for doing so much to help it all go smoothly".

Marquee Wedding at Holswothy, July 2014

Chicken Basquaise with Peppers, Shallots, Tomatoes, Black Olives and Lemon
Or

Spinach and Mushroom Filo Torte

Crushed Potatoes with Olive Oil and Cornish Sea Salt
Watercress, Fennel and Orange Salad

Bowls of Strawberries, Platters of profiteroles and Meringues
Served with chocolate pouring sauce and clotted cream

Sharing Dishes at Restronguet Barton, April 2014

Crab Claws served with Aioli

Tempura Squid served with Home Made Chilli Jam

A selection of Artisan breads served with Trewithen butter

Slow Roast Shoulder of Lamb

Served with a Redcurrant and Merlot Gravy, and Lavender Jelly

Or

Risotto Primavera

Cornish Early Potatoes with Butter and Cornish Sea Salt
St Enodoc Asparagus, Fresh Peas and Wilted Wild Garlic
Mixed Organic leaf Salad with Sugar snap Peas and Pomegranate Seeds
with Rosemary and Balsamic Dressing

Wedding Cake served with berries, coulis and clotted cream

"So many, many thanks to you both for your seamlessly efficient care of all of us. We were so impressed with all the hard work, preparation and inspiration for the wedding. Thank you for all the support you gave on the phone and by email in the build-up".

Jenny and Adam, July 2014

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Sharing Dishes at Bude, July 2013

Daube of Beef finished with Persillade
 Or
 Roasted Butternut Squash and Mushroom Ragout with Gruyere Cheese

Macaronade
 (Buttered Macaroni with parsley)
 Frisée Lettuce Salad with Crispy Lardons

Croquembouche

Marquee Wedding at St Clements, August 2014

Flaked Fresh Mackerel Niçoise Salad
 Or
 Broad Bean, Pea and Artichoke Salad with Parmesan
 And Lemon and Balsamic Dressing

Pulled Slow-Cooked Pork and Sticky Pork Ribs
 Greek Vegetable Kebabs with Haloumi Cheese, Lemon and Mint

Baked New Potatoes with Rosemary and Cornish Sea Salt
 Green Bean Salad with Watercress, Toasted Pistachios
 and Lemon and Basil Dressing

Platters of Meringues served with Strawberries and Cornish Pouring Cream

“ We wanted to thank you so much for the most wonderful food at our wedding! The canapes were absolutely delicious and the lamb looked so beautiful on the plates and tasted divine. We’ve had so many compliments on the food!

The day was managed so professionally by Mark – please pass on our thanks for doing such an amazing job and being such a warm and friendly restaurant manager. Lucy, it was a pleasure to work with a fellow perfectionist – your meticulous approach was so helpful and really put our minds at ease throughout the planning process.”

Natalie and Anthony, August 2014