

WEDDINGS AT ROSERROW

AMUSE BOUCHE

A one or two bite pre-starter to get the taste buds going!

Choose one for the whole party at £1.00 per person

Brown Shrimp, Béarnaise Tartlet
Goats Cheese and Honey Bon Bon
Latte of Celeriac and white truffle
Cappuccino of Jerusalem Artichoke with White Truffle
Latte of Cauliflower and Hazelnut Cream
Smoked Salmon and Horseradish Crème Fraiche Blini with Beetroot Chutney

STARTERS

Home Made Soups

Leek and Potato £5.00
Cream of Tomato and Basil £5.00
Cream of Celeriac £5.00
Garden Pea and Ham £5.00
Cream of Vegetable £5.00
Cream of Jerusalem Artichoke * £5.00
Cream of Asparagus * £5.00
French Onion with Gruyere Croutons £5.00
Cream of Cauliflower and Cornish Blue £5.00
Roast Butternut Squash £5.00
Honey Roasted Parsnip * £5.00
Cream of Wild Mushroom £5.00
Lobster Bisque * £6.00
Crab Bisque * £6.00
Local Spider Crab Bisque * £6.00
Leek and Potato with Smoked Haddock £5.00
Leek and Potato with Locally Picked Mussels * £6.00

* available when in season and prices may vary in accordance with local market pricing

COLD STARTERS

Chicken Liver Parfait with Pear and Apple Chutney £5.50
Fois Gras and Chicken Liver Parfait with Pear and Apple Chutney £6.50
A Terrine of Free Range Chicken, Ham Hock and Fois Gras with Chutney £6.50
Crispy Duck Salad with Oriental Dressing £6.00
A Tian of Smoked Salmon, Prawns and Avocado with Lambs Tail Lettuce £6.50
Hand Picked Newlyn Crab Bound with Chive and Lemon Crème Fraiche £7.00
Gravlax with Lilliput Capers and Lemon Dressing £7.00
Marinated Crayfish Cocktail £6.50
A Trio of Melon Parisienne with Mint Vermouth Dressing £5.00



HOT STARTERS

- Butter Poached Smoked Salmon with Asparagus and Hazelnut Dressing £6.00
- Pan Seared Smoke Salmon with Horseradish Cream Fraiche and Lemon Dressing £6.00
- Pan Fried Chicken Livers in a Cream Marsala Sauce with Toasted Brioche £5.50
- Oven Baked Cornish Goats Cheese Crostini with a Pear and Apple Chutney £5.50
- Hand Dived Half Shell Scallops Grilled with Bacon and Hazelnut Butter £7.50
- Hand Dived Half Shell Scallops Grilled with Fois Gras and Hazelnut £7.50
- Hand Dived Half Shell Scallops Grilled with Coconut, Lemongrass, Coriander and Chilli £7.50
- Hand Dived Half Shell Scallops Grilled with Garlic Herb Butter £7.50
- Twice Baked Davidstow Cheddar Soufflé £6.00
- Pan Fried Tiger Prawns with an Oriental Salad £6.50
- Pan Fired Tiger Prawns with Garlic and Chive Butter £6.50
- Tempura Battered Tiger Prawns with Sweet Chill Sauce £6.50
- A Tartlet of Ham Hock, Caramelised Onion and Davidstow Cheddar £5.50
- A Tartlet of Leeks, Gruyere and Pine nuts £5.50
- A Tartlet of Smoked Bacon, Cornish Blue, Apple and Walnuts £5.50
- A Tartlet of Brown Shrimp, Tarragon and Parmesan £5.50
- A Tartlet of Vine Ripened Tomato, Basil and Mozzarella £5.50

SALAD STARTERS

- Buffalo Mozzarella, Vine Ripened Tomato and Basil Salad £5.50
- Greek Salad – Feta, Marinated Peppers, Fine Beans, Olives and Dressed Leaves £5.50
- Caesar Salad – Kos Lettuce, Croutons, Parmesan, Pancetta, Caesar Dressing £5.50
- Cornish Blue Cheese, Chilled Beetroot, Pancetta and Dressed Leaves £6.00
- Breaded Cornish Brie with a sweet Chutney and Dressed Leaves £6.00

MAINS

- Traditional Roasts £12.00
- Button Farm Beef and Yorkshire Pudding
- Leg of Cornish Lamb with Mint Sauce
- Loin of Locally Reared Pork with Crackling and Apple Sauce
- Breast of Cornish Turkey with Cranberry Sauce
- Honey Roasted Ham

All served with Roast and Dauphinoise Potatoes and Seasonal Vegetables

FISH

- A Trio of Cornish Fish (Sole, Monkfish and Haddock) in a Leek and Basil Beurre Blanc £12.00
- A Trio of Cornish Fish in a lemon and Chive Butter £12.00
- Pan Fried Locally Caught Sea Bass with Pancetta and Lilliput Caper Jus £12.00
- Pan Fried Locally Caught Sea Bass with a Basil Beurre Blanc £12.00
- Pan Fried Locally Caught Sea Bass with Cherry Tomatoes, Pine Nuts and Olives £12.00
- Grilled Lemon Sole with Cafe de Paris Butter £15.00
- Grilled Lemon Sole with Lemon Herb Butter £15.00
- Grilled Lemon Sole with Mussel and Brown Shrimp Butter £15.00
- Grilled Lemon Sole with Garlic and Chive Butter £15.00
- Grilled Lemon Sole with Lilliput Caper Butter £15.00
- Grilled Whole Newlyn Plaice with Cafe de Paris Butter £12.00
- Grilled Whole Newlyn Plaice with Lemon Herb Butter £12.00
- Grilled Whole Newlyn Plaice with Mussel and Brown Shrimp Butter £12.00
- Grilled Whole Newlyn Plaice with Garlic and Chive Butter £12.00



Grilled Whole Newlyn Plaice with Lilliput Caper Butter £12.00
Poached Salmon in a Citrus Court Bouillon with Hollandaise and Asparagus £12.00

CHICKEN

Chicken Hamnavoe – A Breast of Free Range Chicken Filled With Sautee Leeks and Ham,
In a Creamy Chardonnay Sauce £12.00
Pan Fried Breast of Free Range Chicken Filled With Cornish Brie,
Pancetta and Toasted Almonds £12.00
Roast Free Range Chicken with Pancetta, Baby Onions and Mushrooms
In a Red Wine Jus £12.00
Breast of Free Range Chicken Marinated in Lemongrass, Coriander, Chilli and
Ginger in a Cream Coconut Sauce With Saffron Rice £12.00
Baked Poussin with Bacon and Sage Bread Sauce and Red Wine Gravy £12.00

OTHER MEATS

Roast Leg of Cornish Lamb Spiked With Rosemary and Garlic With Thyme Gravy £12.00
Pot Roasted Shoulder of Cornish Lamb With a Port and Thyme Jus £15.00
Rib Eye Steak of Button Farm Beef with Pink Peppercorn Sauce £15.00
Rib Eye Steak of Button Farm With Cafe de Paris Butter £15.00
Rib Eye Steak of Button Farm With Madeira Jus and Béarnaise £15.00
Fillet of Button Farm Beef with Pink Peppercorn Sauce £20.00
Fillet of Button Farm Beef with Cafe De Paris Butter £20.00
Fillet of Button Farm Beef with Madeira Jus and Béarnaise £20.00
Fillet of Button Farm Beef Fois Gras and Hazelnut £22.00
Fillet of Button Farm Beef Wellington En Crouete with a Madeira Jus £22.00
Slow Cooked Belly of Cornish Pork with Apple and Sage and a Cider Jus £15.00
Roast Loin of Locally Reared Pork with Apple Compote and Cider Jus £15.00
Roast Haunch of Local Venison with Our Own Sausage and a Prune and Armagnac Jus £18.00
Pan Fried Breast of Duck with Honey, Sage and Confit Leg of Duck with a Girottes Infused Jus £18.00

VEGETARIAN

A Risotto of Garden Pea, Mint and Basil with Parmesan and Balsamic Glaze £12.00
A Roasted Mediterranean Vegetable and Gruyere Cheese Tart with Crème Fraiche and Rocket £12.00
Thai Vegetable Curry with Saffron Rice £12.00
Oven Baked Cornish Goats Cheese in a Crisp Filo Parcel with Sun Blushed Tomatoes, Toasted Pine Nuts
and Basil £12.00
Cornish Brie Wellington En Crouete with a Caramelised Red Onion Marmalade £12.00

VEGETABLE CHOICES

Butter and Cider Glazed Carrots
Slow Braised Red Cabbage
Brussel Sprouts with Chopped Almond Butter
Cauliflower Cheese
Locally Grown Broccoli
Purple Sprouting Broccoli
Roasted Mediterranean Vegetables
Honey and Sesame Glazed Parsnips
Carrot and Swede Mash
Savoy Cabbage and Baco



POTATO CHOICES

Canarian (Cornish New Roasted in Sea Salt, Basil and Garlic)
Dauphinoise (Sliced Potato Cooked in Cream and Garlic)
Lyonnaise (Sliced and Baked with Onion and Butter)
Boulangere (Sliced and Cooked with Chicken Stock and Onions)
Creamy Mashed
Mashed with Wholegrain Mustard and White Truffle
Mashed with Spring Onion and Bacon
Traditional Roast
Minted Cornish New Potatoes

DESSERTS

Vanilla Panna Cotta with Seasonal Fruit £5.50
Vanilla Creme Brulee with Homemade Shortbread £5.50
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream £5.50
White Chocolate Panna Cotta £5.50
Lemon Tart with Creme Fraiche and Berry Coulis £5.50
Hot Chocolate Fondant with Praline and Vanilla Ice Cream £5.50
Apple and Seasonal Berry Crumble Served with Cream Ice Cream or Custard £5.50
Eton Mess £5.50
Chocolate Tart served with Creme Fraiche and Girotttes Syrup £5.50
Profiteroles served with Chocolate Sauce £5.50
Locally Picked Strawberry Pavlova £5.50

(May vary according to the season)

Our Chef, Ryan Tomkins, is very happy to discuss all the above choices, and make recommendations with regards to matching choices to accompaniments. Ryan would also like to add that this is your special day, therefore if you have any of your own ideas or suggestions, he would be than happy to discuss these.

BUFFET MENUS

Option one - £5.00 per person

A Selection of Sandwiches
Filled Vol Au Vents and Crolines
A Selection of Quiches
Crudités and Dips
Sausage Rolls and Scotch Eggs

Option Two – Italian - £7.50 per person

A Selection of Open Mini Rolls
Antipasti (A selection of Italian meats, olives, focaccia Bread and dips)
Fish Platter – to include: smoked salmon, prawns and crab
Veggie Platter – to include: grilled artichokes, olives, pepperdew, feta, houmous and ciabatta



Option Three – Chinese - £10.00 per person

Chicken Satay Skewers
Aromatic crispy Duck Pancakes
Wontons and Dim Sum
BBQ Spare Ribs
Prawn Sesame Toast
Beef in Black Bean
Szechuan Chicken
Soy Noodles
Special Fried rice
Prawn Crackers

Option Four - £12.50 per person

Sliced Cold Meats
Smoked Fish
Cornish New Potato Salad
Fusilli Pasta Salad
Mildly Curried Rice Salad
Classic Caesar Salad
Mixed Bean Salad
Pickles and Dips
Freshly Made Bread
Coleslaw

Option Five - £15.00 per person

Dressed Salmon and Hollandaise
Honey Baked Ham on the Bone
Rib of Button Farm Beef and Caramelised Red Onion
Cornish New Potato Salad
Fusilli Pasta Salad
Mildly Curried Rice Salad
Classic Caesar Salad
Mixed Bean Salad
Pickles and Dips
Freshly Made Bread
Coleslaw