



# Sample Food & Drink Packages

Please see over the next two pages, our sample menus. Our food is locally sourced and home-made by our in-house chefs. On page three, you will see a selection of the white, red, rosé and sparkling wines we offer.

We also offer the use of our kitchen so you can bring in your own chefs. Please see the rate card for details.

## *Cheese & Charcuterie*

**£8 per person, minimum of 30 people**

Selection of three premium charcuterie & four cheeses, including local Cornish varieties. Served with a choice of homemade chutneys, pickles, seasonal fruit, crackers, & house-baked breads

## *Afternoon Snack Buffet*

**£6 per person, minimum of 30 people**

Devilled eggs  
Cucumber cream cheese sandwiches  
Hummus  
Crisps  
Cheese straws  
Crudités

## *Cold Buffets*

**£14 per person, minimum of 30 people, maximum of 200 people.**

Cold buffets use seasonal produce, here are examples of our Summer and Winter offerings.

## *Seasonal Summer Buffet*

Seasonal vegetable tart  
Selection of miniture Ann's pasties & sausage rolls  
House hummus with herby oil drizzle & crispy chickpeas  
Butter bean & sun-dried tomato pâté  
Mixed leaves with shaved fennel & pea shoots  
Kale, apple, mint & sesame slaw  
Quinoa, roasted butternut squash & beetroot  
Heritage tomato, cucumber & red onion  
Fresh focaccia  
Mixed kalamata olives & premium roasted nuts  
**Add cheese & charcuterie for + £6pp**



## Seasonal Winter Buffet

Roasted butternut squash & sesame mixed grain bowl with coriander  
Selection of miniature Anne's pasties & sausage rolls  
Seasonal winter greens & pomegranate salad  
House hummus with herby oil drizzle & crispy chickpeas  
Butterbean & sundried tomato pâté  
Celeriac remoulade  
Smoked almonds, marinated olives  
Fresh foccacia  
**Add cheese & charcuterie for + £6pp**

## Hot Buffets

£15 per person, minimum of 30 people

Choose one option from tagines, chillis, southern or Christmas buffet.

### Tagines

Lamb & apricot tagine  
Aubergine and chickpea tagine  
Warm spiced jewelled couscous with  
chopped herbs, pomegranate & slivered  
almonds  
Harissa spiced tomato chutney  
Lemon cucumber raita  
Mixed olives  
Loveland baby leaf salad

### Southern

Slow-cooked pulled pork  
Mac & cheese  
Traditional coleslaw  
Potato & spring onion salad  
Homemade cornbread  
Leafy mixed salad & ranch dressing

### Chillis

Beef chilli  
Vegetable & bean chilli  
Jacket potatoes or steamed white rice  
Shredded cheddar  
Coriander, jalapenos, crushed tortillas  
Sour cream & salsa  
Loveland baby leaf salad

ALL PRICES ARE SUBJECT TO VAT AT THE CURRENT RATE



# Wine List

## White Wine

### **Alta Baliza Chardonnay, Chile**

Fresh and young, slightly golden with green olive hints. Sweet, tropical aromas such as banana and pineapple combine and on the palate, the wine is crisp, soft and well-balanced. (2) Vegan

**Bottle £21.00 - 175ml £5.50 - 250ml £7.50**

### **Laroma Pinot Grigio, Italy**

Fresh, dry and delicate with gentle floral and citrus aromas. A classic Italian white wine. (1) Vegan

**Bottle £21.00 - 175ml £5.50 - 250ml £7.50**

### **Gravel & Loam Sauvignon Blanc, New Zealand**

Intense gooseberry aromas alongside fresh herbaceous and grassy notes. Vibrant passion fruit, citrus and peach characters with top notes of melon and kiwi balanced with softer apple and white pear flavours. Well structured zesty acidity with fantastic length and elegance. (1) Vegan

**Bottle £25.00 - 175ml £6.50 - 250ml £8.80**

## Rosé Wine

### **Falling Petal Zinfandel Rosé, USA**

Falling Petal Zinfandel Rosé conjures up summer in every sip with its delicious flavours of red fruits and peach. (4) Vegan

**Bottle £21.00 - 175ml £5.50 - 250ml £7.50**

### **San Elian Rosé Cabernet Sauvignon, Chile**

This wine gives intense aromas of cherry, plum, peach and watermelon. The palate is crisp and light with refreshing acidity and a delicate hint of sweetness on the finish. (2) Vegan

**Bottle £21.00 - 175ml £5.50 - 250ml £7.50**

## Red Wine

### **Dreambird Pinot Noir, Romania**

Gorgeous red berries and plums, medium-bodied with a nice hit of acidity. Slightly smoky with a spiced cherry finish. (B) Vegan

**Bottle £21.00 - 175ml £5.50 - 250ml £7.50**

### **Villa Rosaura Merlot Reserva, Chile**

A deep violet red wine with mature red fruit aromas of plum combined with spiced notes. On the palate, rich, velvety tannins, a medium-body and a lasting finish. (C) Vegan



### **Tamari Malbec, Argentina**

Soft red fruit notes with elegantly smooth tannins and a lingering finish. A great example of Argentina's hallmark red wine. (C) Vegan

**Bottle £25.00 - 175ml £6.30 - 250ml £8.50**

### *Sparkling Wine*

#### **Prosecco Spumante Botter, Italy**

A zippy, refreshing and sherbet style fizz with delicate fruity notes and a soft creamy finish. (1) Vegan

**Bottle £28.00 - 20cl £8.50**

#### **Camel Valley Brut, England**

Superb golden sparkler with an elegant fizz and full, ripe flavours, packed with elderflower and hedgerow notes, yet truly brut. (1) Vegan

**Bottle £60.00**

#### **Laurent-Perrier La Cuvée Brut, France**

In the top rank of Champagne houses, the style is light and elegant. Real finesse tops yeasty, fresh bread undertones, taut apple and citrus fruit. Complex, absolute purity. (1) Vegan

**Bottle £90.00**

White, Rosé and Sparkling Wines: 1 (driest) to 5 (sweetest)

Red Wines: A (lightest) to E (deepest)

Wines on this list may contain sulphites.

Please ask a member of staff should you require guidance.

Information listed is correct at time of production (May 2023)

**ALL WINE PRICES ARE INCLUSIVE OF VAT**

