



Sample Food & Drink Packages

Please find over the next few pages, our sample menus. Our food is locally sourced and home-made by our in-house chefs. From page four, 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



Pasties

We serve pasties from Pip's Pasties.

Steak Pasty - £5.50

Cheese & onion pasty (v) - £5.50

Vegetable pasty (vg) - £5.50

Cakes

£2.50 per slice/portion.

Various options are available, including gluten free and vegan cakes, please ask for more details.

Pastries

We serve mini pastries from Stones Bakery.

£2.50 per pastry

Various options are available, including croissants, pain au chocolate, please ask for more details.

Cream Teas

Scone with cream & jam served with tea or filter coffee - £5

Scone with cream & jam - £3.75

Scone with butter - £3

Tea & Fitter Coffee

We serve Roasting Room coffee and Clipper tea

£2 per person

**ALL PRICES LISTED 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 £17.50 - 175ml £4.60 - 250ml £6.25

Laroma Pinot Grigio, Italy

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

Bottle £17.50 - 175ml £4.60 - 250ml £6.25

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 £20.90 - 175ml £5.45 - 250ml £7.35

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 £17.50 - 175ml £4.60 - 250ml £6.25

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 £17.50 - 175ml £4.60 - 250ml £6.25

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 £17.50 - 175ml £4.60 - 250ml £6.25

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

Bottle £16.25 - 175ml £4.60 - 250ml £6.25



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 £20.90 - 175ml £5.25 - 250ml £7.10

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 £23.35 - 20cl £7.10

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 £50.00

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 £75.00

Corkage Fees

Wine and prosecco

Bottles £8 each

Beer

Bottles and cans £2

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 EXCLUSIVE OF VAT

