



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

£11 per person, minimum of 30 people

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

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

- Homemade sausage rolls
- Roasted chicken cold cuts
- Curried chickpea & sweet potato rolls (vg)
- Potato salad (vg)
- Quinoa & roasted Mediterranean vegetable salad (vg)
- House slaw
- Roasted red pepper hummus (vg)
- Loveland salad leaves with Dijon dressing (vg)
- Fresh focaccia

Add cheese & charcuterie for + £6pp



Seasonal Winter Buffet

Homemade sausage rolls

Honey roasted ham cold cuts

Curried chickpea & sweet potato rolls (vg)

Seasonal vegetable & feta frittata

Roasted spiced squash & butterbeans (vg)

Celeriac remoulade

Roasted red pepper hummus (vg)

Loveland salad leaves with a Dijon dressing (vg)

Freshly baked foccacia (vg)

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 (vg)

Warm spiced jewelled couscous with
chopped herbs, pomegranate & slivered
almonds (vg)

Lemon cucumber raita (v)

Mixed olives (vg)

Loveland salad leaves with a
Dijon dressing (vg)

Southern

Slow-cooked pulled pork

Mac & cheese (v)

House slaw (v)

Potato & spring onion salad (v)

Cornbread (v)

Loveland salad leaves &
ranch dressing (v)

Chillies

Beef chilli

Vegetable & bean chilli (vg)

Steamed white rice (vg)

Tomato salsa (vg)

Loveland salad leaves with a
Dijon dressing (vg)



Pasties

We serve pasties from Pip's Pasties.

Steak Pasty - £5.50

Cheese & onion pasty (v) - £5.50

Vegetable pasty (vg) - £5.50

Cakes

£2.40 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 - £4.80

Scone with cream & jam - £3.60

Scone with butter - £2.80

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 £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

