



Our brand new menu from our new catering team providing exciting locally sourced and homemade ingredients.

All lunches are pre-ordered by the event organiser.

BREAKFAST MENU – (Minimum 12 people)

Continental Cold Meat & Fruit (£5.40pp)

Cornish gammon ham & cheddar cheese, croissants, fruit salad

Continental Granola & Pastries (£5.40pp)

Our own granola mix, natural yogurt, pastries, croissants, marmalade, jam

Bacon or Sausage (£3.90pp)

Served in a local baked white or granary roll

SANDWICH & WRAP PLATTER

(Minimum 12 people – less will be individually boxed)

Sandwiches (£4.75pp)

Sandwiches & Wraps (£5.25pp)

Meat Fillings

Pulled chicken, house baconaise, shredded lettuce

House slow cooked Bbq pulled pork, house slaw

Cornish Gammon ham, local chutney

Pastrami, caramelized onion relish, lettuce, mustard mayo

Coronation chicken, shredded lettuce

Fish Fillings

Tuna lime mayo, house pickled red onion

House cured salmon, beetroot, crème fraiche, dill

Crayfish, thousand island dressing, shredded lettuce

Veggie Fillings

Free range egg mayo

Cornish cheddar cheese, local pickle

Goats cheese, candy beetroot, beetroot jam, slaw

Vegan Fillings

Red pepper, hummus, rocket

Caramelized fennel, red pepper, lettuce, beetroot jam

Gluten Free Roll (£5.25pp)

Choose any two fillings from above

SIDES

Add any of our house sides to your platters. Minimum of 12 people

House slaw (£11.95pp)

Carrot, fennel, cabbage, onion, mayo

Mixed salad (£11.95pp)

Mixed leaf, cucumber, red onion, tomato, grated carrot

House Potato salad (£11.95 pp)

House Pasta salad (£11.95pp)

GLUTEN FREE SALAD (£6.40pp)

Mixed leaf, cucumber, red onion, tomato, grated carrot. Choose a topping

Goats cheese & balsamic dressing (v)

House pulled chicken & garlic mayo

Crayfish & seafood sauce

Caramelized fennel & beetroot jam (ve)

(Minimum 12 people)

THE EXECUTIVE LUNCH (£6.75pp)

Selection of sandwiches & wraps, homemade quiche tartlets
Mixed salad, crudites & house dips

THE PLOUGHMANS LUNCH (£7.80pp)

Cornish gammon ham, selection of Cornish cheeses, house pickles, local chutney, selection of bread, mixed salad, crudites & house dips

MEZZE PLATES (£8.95pp)

Choose from our mezze plates or mix and match for a more bespoke lunch. Please contact us for more information.

Cornish Anitpasti

Cornish coppa ham, locally cured salami, mixed olives, house pickles, rustic bread, balsamic vinegar, olive oil

Fish

House cured salmon, crayfish cocktail, house smoked mackerel pate, rustic bread, mixed salad

Cornish Cheese

Cornish Blue cheese, Davidstow cheddar, Smoked cheese, Yarg, selection of biscuits, local chutney, house pickles, grapes

THE CORNISH MEZZE BUFFET (£11.95pp)

Cornish charcuterie platter with local coppa ham, locally cured salami, gammon ham. House cured smoked salmon with beetroot, dill, crème fraiche. House smoked mackerel pate.

A selection of Cornish cheeses, sun-dried tomatoes, mixed olives, rustic bread, dipping oils.

Homemade quiche tartlets, homemade scotch egg, crudites and hummus, mixed salad, house pickles

ARTISAN PIZZA BUFFET (£11.95pp)

Selection of SaltyBay artisan pizzas, mixed salad, house slaw
Vegan cheese and gluten free options available

LOCALLY BAKED PASTIES

Choose traditional steak or cheese and onion
Cocktail size £2.35