

Divine dining

Sample menus



We try where possible to source local, fresh ingredients that fit within the seasons, so certain foods will only be available at certain points of the year, our chef team can help advise what would be best in these situations and are more than happy to help with any request.

On each menu pack is a rough pricing, however if these are mixed with bespoke items, we will adjust your quote reflecting these choices. If you are looking for a more bespoke package for your event, then this will be quoted at the earliest date possible.

If you have any questions, concerns or would just like some extra information, please do not hesitate to contact us. Allow us to take the stress out of your event so you can enjoy your day.

Divine Dining



Here are some samples of the style of food we can provide, if there isn't anything to your liking then please ask and we will do our best to accommodate your needs.

Starters

Balsamic Roasted Tomato and Basil Soup with Parmesan Crouton.

Duck and Brandy Pate, Apple & Cider Chutney, Melba Toast.

Smoked Salmon and Crispy Caper Salad, Celeriac Remoulade and Focaccia.

Heritage Tomato Crostini, Mozzarella, Roquette and Balsamic.

Beetroot and Goats Cheese Terrine with Pear and Walnut Salad.

Parma ham, honey roast fig and feta brushetta.

Mains

Braised Cornish Steak, Tender-stem Broccoli, Caramelised Red Onion, Dauphinoise Potato and Creamy Peppercorn Sauce.

Seared Seabass Fillet, Roasted Tomato, Pepper and Samphire Peppornata.

Lemon and Thyme Chicken, Dauphinoise potatoes, Roasted Carrot, Tarragon Cream Sauce.

Pan Seared Salmon, Spinach, Asparagus and Pea Risotto with Parmesan Shards.

Blue Cheese, Wild Mushroom and Squash Wellington, Sauté Potatoes and Watercress Salad.

Courgette Spaghetti, Flame Roasted Pepper and Rainbow Chard, Tomato and Basil sauce.

Desserts

Salted Caramel Cheesecake with Butterscotch Sauce.

Classic Mixed Berry Eaton Mess with Sweet Mascarpone and Mint.

Triple Chocolate Fudge Brownie, Chocolate Ganache and Clotted Cream Ice Cream.

Passionfruit Crème Brulee, Caramelised Bananas and Coconut Sorbet.

Espresso Pannacotta, Demerara Tulle and Milk Ice Cream

Black Forest Tart, Poached Cherries and Chocolate Soil.

Prices starting from £45 per person

Divine Dining



Grazing table/ Anti pasti

This is served as a single course with the intention for you and your guests to experience a proper family style, grazing table. Speak with our team about building the ideal grazing table for your special day.

Selection of Cured Meats

Duck Liver pate

Confit Garlic and Olives

Fresh Focaccia

Paprika Pork Scratchings

Selection of Cornish Cheeses

Salt & Pepper Squid with Garlic Aioli

Gravadlax

Hummus and Crudité

Spicy Nduja

Falafel and Tzatziki

Grilled Vegetables

Pulled Meats with Pickles, Flat Bread & Sauces

Grilled Halloumi

Selection of Grapes, Celery & Apple

Crackers

Mixed Nuts

Vegetable Crisps

Chocolate Fondue with Marshmallows, Biscotti, Fresh Fruit

Mix of Fresh Fruit

Churros with Dips

Cornish Cream Tea

Prices start from £39 per person

Divine Dining



Traditional Roast

Nothing says family like a roast dinner, nothing is a better conversation starter than “can you pass the potatoes”. If you are looking for a crowd pleasing main course then the traditional roast dinner is the way to go, the meat beautifully presented on the plate and bowls of family favourite vegetables to pass around the table.

Main items:

Cornish sirloin of beef with Yorkshire pudding

Butter roasted chicken with orange and sage stuffing

Loin of pork with crispy crackling

Duck leg with caramelised plums

Beetroot and feta wellington

Sides:

Crispy roast potatoes

Cauliflower cheese with truffle and Cornish yarg

Honey and mustard root vegetables

Seasonal mixed greens

Cider braised red cabbage

Cumin and buttered swede mash

Prices start from £28 per person

Divine Dining



BBQ sharing boards

Our BBQ boards can be served either as a buffet or sharing boards on the tables.

BBQ Starters

Crispy Hoisin Duck Pancake Rolls

Sticky BBQ Wings, Blue Cheese Dressing

Honey & Mustard Cocktail Sausages

Lemon and Garlic King Prawns

Triple Cheese Stuffed Portobello Mushroom

Grilled Aubergine & Heritage Tomatoes

BBQ Mains

6oz Cornish Beef Burgers, Davidstow Cheddar, Apple and Cider Chutney

Shawarma Chicken, Flat Bread, Pickled Chilli

Pulled BBQ Pork, Caramelised Apple Sauce, Brioche Bun

Teriyaki Marinated Salmon

Mixed Seafood and Tomato Pesto Kebabs

Mediterranean Vegetable and Halloumi Stack

Sweet Potato, Red Onion, Pepper Kofta with Sweet Chilli Sauce

BBQ sides

Corn on the Cob

Seeded Coleslaw

Baby Potato Salad

Traditional Green Salad

Mixed Vegetable Cous Cous

BBQ Desserts

BBQ Doughnut and Raspberry Jam

Chocolate Stuffed Banana

Grilled Peaches with Mascarpone & Pistachios

Prices start at £43 per person

Divine Dining



Canape menu

Our delicious choice of canapes are the perfect start to your special day, as your guests arrive, they will be welcomed by our staff with plates of miniature favourites.

Savoury canapes

Miniature Steak Sandwiches with Red Onion Marmalade

Crab & Chive Crostini

Cottage Pie Bites

Baby Beef Sliders

Satay Chicken

Brie & Cranberry Tartlets

Falafel and Aioli

Smoked Salmon and Crème Fraiche on a Watercress Scone

Sweet canapes

Coffee & Walnut Eclairs

Lemon Tart with Raspberries

Sticky Toffee Pudding

Strawberry Pavlovas

Triple Chocolate Brownie

Raspberry Ripple Cheesecake

Dark Chocolate and Orange Profiteroles

Carrot Cake with Cream Cheese Frosting

A choice of 3 for £11 per person

A choice of 6 for £17

Divine Dining



Afternoon tea

Whether it's a private party, a wedding with a twist or a special birthday, enjoy our delicious range of afternoon tea options with a choice of sandwiches, savory bites, traditional afternoon tea and miniature desserts to enjoy with a nice cup of tea.

Selection of open and closed sandwiches (choice of 3)

Honey Roasted Ham and Mustard
Egg Mayonnaise and Salad
Cornish Yarg, Apple and Cider Chutney
Bacon, Cos Lettuce and Heritage Tomato
Smoked Salmon and Creme Fraiche

Selection of savoury bites (choice of 2)

Pork and Apple Sausage Rolls
Mini Cornish Pasties
Tomato, Basil and Mozzarella Quiche
Red Onion and Blue Cheese Tart
Lemon and Garlic Houmous with Crudités

Traditional Cornish Cream Tea with Strawberries

Selection of desserts (choice of 3)

Triple Chocolate Brownie
Eaton Mess
Lemon Tart
Salted Caramel and Chocolate Cheesecake
Fresh Berry and Marshmallow Skewers with Strawberry Compote
Vegan Lemon Tea Cakes
Coffee Cup Cakes & Almonds

Prices start from £31 per person

Divine Dining



Evening food

Why not finish your special day with one of our evening food options? We can do a wide range of cuisines from middle eastern style pulled lamb with flat breads, homemade sourdough pizzas or try one of our beautiful traditional Cornish pasties.

Pulled Pork Baps with Caramelised Apple Sauce

Maple Cured Bacon in a Milk Roll accompanied with Classic Sauces

A Mix of Traditional Cornish / Cheddar and Onion Pasties

Pulled Middle Eastern Lamb Wraps with Pickles, Salad and Tzatziki

Selection of 2 pizzas :

Tomato, Basil and Mozzarella

Pulled Chicken, Whiskey BBQ Sauce and Mixed Peppers

Salami and Pepperoni

Caramelised Red onion, Blue cheese and Roquette

Bacon and Cheddar Burgers

Stack of Cornish Cheeses, Selection of Crackers, Grapes, Celery, Chutney and Apple.

Prices start at £8 per person

Divine Dining



Finger food buffet

Selection of open and close sandwiches

Ham and Mustard
Egg Mayonnaise and Salad
Smoked Salmon and Cream Cheese
Maple Cured Bacon, Lettuce and Tomato.
Hummus, Roasted Pepper and Red Onion Chutney.
Brie and Cranberry

Selection of quiches

Bacon and Cornish Yarg
Tomato, Basil and Mozzarella
Pepper and Spinach with a Feta Crumb.

Savoury Options

Vegetable Crisps
Paprika Pork Scratchings
Chicken Bites with Blue Cheese Dressing
Miniature Pasties
Mature Cheddar Cheese Fingers
Pork and Apple Sausage Rolls

Sweet options

Cornish Cream Tea with Clotted Cream, Jam and Strawberries
Chocolate Ganache Tart with Whipped Chantilly Cream
Raspberry and Mascarpone Nests
Orange and Polenta Slices
Fresh Fruit Platters
Trio of Cupcakes

Prices starting from £14 per person

Divine Dining



Breakfast menu

Enjoy a breakfast on the day of your wedding, or the day after. Wake up to a full continental as a standard, maybe go the extra mile by having a build your own breakfast along with fresh pastries, toast, jam and fruit platters, all served with coffee, tea and juices.

Continental to include

Granola
Mix of Pastries
Fresh fruit Platters
Toast with Jams and Marmalade
Yoghurt with Berry Compote
Juices
Tea and coffee

Hot build your own breakfast (includes continental items also)

Cured Bacon
Fried or Poached Eggs
Sausages
Hogs Pudding
Grilled Tomato
Buttered Mushrooms
Potato Cake
Baked Beans

Service style breakfast (pre-order only)

Full Cornish Breakfast
Eggs Benedict with Maple Bacon and Mustard Hollandaise
Triple Cheese Omelette
Pancakes with Fresh Blueberries and Honey
Smoked Salmon, Avocado and Lemon Crème Fraiche on Toast

Prices starting at £12 per person

Divine Dining



Vegan menu

Are you or some of your guests vegan? Then no worries, we have a full menu dedicated to veganism and a celebration of all things vegetable.

Starters

Cherry Tomato Flat Bread with Tahini and Garlic

Chickpea and Roasted Red Onion Crostini with Roquette and Balsamic

Spicy Cauliflower Bites with Coconut, Cucumber and Mint Tzatziki

Sweet Potato and Avocado Salad, Orange and Pea Shoots

Duo of Beetroot with Candied Walnuts, Chicory and Grapefruit

Mains

Crispy Quinoa and Pepper Cakes with Tomato, Spinach and Chickpea Cassolette

Tofu and Shiitake Mushroom Miso Broth with Noodles and Bok Choi

Courgette Spaghetti, Flame Roasted Pepper and Rainbow Chard, Tomato and Basil Sauce.

Grilled Courgette, Aubergine and Tomato Moussaka with Garlic Focaccia

Cauliflower and Cashew Katsu Curry with Garlic and Coconut Rice

Desserts

Chocolate Dipping Pot with Strawberries and Mango

Passionfruit and Coconut Fool, Raspberry Sorbet

Mixed Berry Cheesecake with Lemon Syrup

Peanut Butter Cookie Bar with Peanut Brittle

Nectarine and Raspberry Crumble Cake with Vegan Cream

Prices start at £45 per person

Divine Dining



Childs menu

We like to treat everyone equally when it comes to creating a menu, this means even the little ones have a special menu to choose from.

Childs starters

- Macaroni, Bacon and Cheese Bites
- Broccoli and Sweet Potato Spring Rolls
- Beef Meatballs in Marinara Sauce
- Prawn Cocktail with Brown Bread
- Caprese Tartlets with Watercress

Child mains

- Mini Tomato and Mozzarella Calzone
- Sausage and Broccoli Penne Pasta
- Poached Salmon with New Potatoes and Peas
- Sweet Potato Skins with Bacon and Cheddar
- Mixed Bean and Cheese Quesadilla

Child desserts

- Raspberry Jelly with Vanilla Ice Cream
- Mini Brownie with Chocolate Ice Cream
- Mixed Fruit Salad
- Chocolate Dipping Pot with Strawberries
- Lemon Posset with Shortbread and Berries

Prices starting at £25 per person

Divine dining



DIY Dinners

Do you need catering the day before your event, or maybe the day after? Then look no further than our do it yourself meals, if you have access to an oven, we can provide you with a prepared meal ready to cook at your convenience with cooking instructions as well.

DIY starters £8 each

Classic prawn cocktail with baked brown bloomer

Pulled beef Chilli nachos with crème fraiche, salsa and pickled chillies

Traditional Caesar salad with chicken and bacon

Curried cauliflower soup with coconut naan

Broccoli and blue cheese macaroni

DIY mains £15 each

Sweet potato and yarg topped cottage pie with seasonal greens and gravy

Goats cheese, caramelised onion, balsamic and roquette pizza with tomato salad

Baked beef meatballs with penne pasta, tomato and basil sauce with garlic bread

Chicken korma served with wild rice, chutney, coconut naan and coriander

Cod and haddock fish chowder with sauté potato and sourdough

DIY desserts £8

Triple chocolate brownie with clotted cream

Meringue with fresh berries

Sticky toffee pudding with toffee sauce

Lemon tart with fresh raspberries

Black forest cheesecake with berry compote