

Wedding Breakfast @ £29.95pp

Three course dinner. You would choose two from each of the following.
Then add a vegetarian option on top of your two choices if required.

Starters

Hand selected wild mushroom soup

with warm bread(v)

Tomato and mozzarella salad

Goat's cheese, tomato & basil parcel

drizzled with a warm balsamic reduction (v)

Cornish crab salad

with pickled cucumber

Cornish confit duck terrine

with red wine poached pears & toasted rustic bread

Mains

All served with seasonal vegetables and roast potatoes

Rich lamb shank

slow roasted with rosemary and garlic

Roasted Cornish strip loin beef

served with a Yorkshire pudding

Traditional beef Wellington

Local Seared haddock

roasted caper butter

Cornish corn fed chicken

wrapped in aged Parma ham stuffed with roasted red peppers,
served with our Madeira sauce

Vegetarian nut roast (v)

Roasted tomato and pesto tartlet (v)

Afterthoughts

Iced lemon soufflé

with a raspberry coulis

Old fashioned sticky toffee pudding

with toffee syrup

Rich chocolate orange torte

with clotted cream

A selection of West Country cheeses

with Estate Catering chutney, and rustic crackers (£1.95 supplement)

Little Ones Menu @ £8.95pp

Two course dinner and drink.

You would need to choose one from each of the following.

Dinner

Sausages with creamy mash potato

Corn fed chicken with creamy mash potato

Fish fingers with hand cut chips

Langage Farm Ice Cream

Vanilla & clotted cream

Strawberries & clotted cream

Chocolate fudge

Drinks

Orange juice, apple juice or Lemonade

Afternoon tea @ £8.95pp

A selection of hand cut gourmet sandwiches.
homemade cakes, butter milk scones with Langage Farm clotted cream and strawberry jam and a pot of tea. **With a glass of champagne @ 14.95pp**

Evening bites @ £7.50pp

30 + guests

Flour dusted soft rolls filled with crispy Streaky bacon

Oven baked vegetarian & meat sausages served in finger rolls

The cheese cake tower with house chutney, celery fingers, apple quarters & rustic crackers

Evening supper @ £7.50pp

50 + guests

Slow roasted Cornish hog from the spit carved by our chefs

A selection of breads

Sage and onion stuffing and homemade apple sauce

Fresh mixed leaf salad

Crushed new potato and chive Salad

Alternative Options

Hog Roast BBQ @ £22.95pp

Slow roasted Cornish hog from the spit, honey roasted sausages, vegetarian sausages, seared mackerel, marinated chicken breast, vegetarian kebabs brushed with extra virgin olive oil, grilled corn, tomato and mozzarella salad, Greek salad, floured granary and white baps, profiteroles with fresh cream and chocolate sauce and fresh fruit salad with Langage Farm crème fraiche or clotted cream.

Chef's Buffet @ £18.95pp

Roasted sirloin of beef, honey roast ham, dressed whole salmon, crushed new potato salad, tomato and mozzarella salad, Greek salad, stuffed vine leaves, Mediterranean vegetable cous cous, fresh breads, profiteroles with fresh cream and chocolate sauce & fresh fruit salad with Langage Farm crème fraiche.

Hot Buffet @ £15.00pp

You would choose three from the following.

Then add a vegetarian option on top of your three choices if required.

Wild mushroom and goats cheese risotto (v)

Sun blushed tomato and broccoli pasta (v)

Mushroom stroganoff (v)

Fragrant Thai green chicken curry

Moroccan slow cooked lamb tagine

Creamy chicken fricassee

Traditional Spanish seafood paella

Rich spinach and ricotta cannelloni

A note from us

We at Estate Catering feel the importance of taking into consideration responsible food and beverage sourcing. We strive to provide the freshest seasonal produce from local suppliers, use organic and fair trade where possible and recycle throughout our events and venues.

We pride ourselves on providing an outstanding service and endeavour to make your wedding reception an unforgettable occasion.

The Orangery

We also have a fully licensed bar and can cater for your arrival drinks, drink receptions, evening drinks, tea, coffee and wine for the table.

If you require any further information our catering manager would be happy to discuss your requirements for your special day.

An easel for your table plan can be provided by us along with a cake knife!!



The Orangery

Mount Edgcumbe

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Food Menu

Excellent food, high standards
Exquisite surroundings, sensible prices

... At Mount Edgcumbe
You are in good hands...