



WEDDING CATERING

2023 & 2024



 www.thecornishchef.co.uk
 07562 839634
 thecornishchef2020@gmail.com



THE
CORNISH
CHEF

Congratulations...

Firstly I would just like to congratulate you on your engagement, I myself know it truly is a special time, and with that comes special food!

YOUR DAY, YOUR WAY

Intimate and relaxed or formal and impressive, I know that no two weddings are ever the same. My client lead approach ensures you get exactly what YOU want on your special day. Great local food and a professional, personable service tailored to meet your requirements and budget. I also try my hardest to keep costs down as I do not agree with making it more expensive just because it is a wedding, and will always show my prices.

AN INTIMATE AFFAIR OR A BIG GATHERING

I specialise in smaller weddings from 4 to approx. 120 guests. I have tried and tested sample menus to stimulate your creativity but I am more than happy to work with you to deliver a wedding feast truly reflecting yourselves. Locally sourced, seasonal produce from reputable suppliers is what I am all about.

From a traditional 3 course sit down meal to an alternative BBQ, carnivores or vegans, I've got it covered. Creative menus meaningful to you.

GETTING IT RIGHT

I can arrange taster menus to make sure I have everything perfect for your special day. I can also design a menu that matches your colour scheme to print and send to your guests.

I look forward to hearing from you



Daniel Rouncefield
Executive Chef



Start the day

Some wedding days start early in the morning, whether it is all the family travelling down the day before, or everyone camping in the same field. Sometimes the first meal to have is breakfast!

I can offer a buffet style breakfast or a sit down, *venue permitting*, to set you up for the day, pre-orders will be needed with any allergens prior to booking.

I am more than happy to have my staff pour and serve drinks.

COLD BAKED BREAKFAST

Cornish coffee & tea - 'Trink Dairy' milk
Selection of croissant - pain au chocolat - pain au raisin
Warm pancakes with maple syrup & blueberries
£9pp

THE BIG BREAKFAST - *Venue permitting*

Full Cornish

Back bacon - sausage - flat mushroom - fried bread - beans - beef tomato - black pudding - fried or poached egg, with wholegrain or white toast and Cornish butter
or

Full vegan Cornish

Flat mushroom - tomato - hash browns - not bacon - beans - fried bread - vegan sausages - avocado, with wholegrain or white toast and vegan butter
£13pp

BRUNCH - *Venue permitting*

French toast

Mixed berries - honey crème fraiche - passion fruit cup - mint
or

Cornish Chef benedict

2 poached eggs - hollandaise sauce - herb breaded flat mushroom
or

Shakshuka

Fried egg - sourdough toast
£11pp



Canapés

The perfect way to get the taste buds going!

Here are a few ideas of the sort of thing I like to offer for that first little bite!

Using local suppliers, using classic cookery I create those memorable moments!

If there is something you really want and it is not on the menu please don't hesitate to let me know and I will do my best to make them happen.

For most weddings I suggest that the canapés are served cold, to make it safer and easier to walk around to each of your guests.

CANAPE MENU - Pick 3 (served cold)

Local beef in Yorkshire pudding with horseradish topped with rocket

Smoked salmon mixed with crème fraiche dill and lemon on blinis

Tomato, mozzarella & basil tartlets

King prawn, whisky Marie rose tarts

Figs with goat's cheese, pistachios & honey

Potato cakes with smoked salmon & cream cheese

Half scone - jam first & Cornish clotted cream

£9pp, there will be at least enough for two of each per person



To start

The first course of the wedding breakfast, has to set the bar high from the get go.

Using local suppliers, using classic cookery I create those memorable moments!

If there is something you really want and it is not on the menu please don't hesitate to let me know and I will do my best to make them happen.

STARTER MENU - Pick 3, Pre-orders required

Goats cheese, caramelised red onion and rocket tart

Cream of tomato and basil soup with sourdough

King prawn cocktail with whiskey Marie rose sauce

Cajun chicken with cucumber and mint mayo and dressed leaves

Hoisin & honey pork belly with rocket and sesame seeds

Mackerel fillets with an Asian slaw finished with soy dressing

King prawns in a pesto cream sauce with sourdough

Baked camembert, figs, rosemary, garlic and sourdough bread

Soup of your choice with sourdough bread and Cornish butter

£11pp



The main course

The big deal, the main course, the one that makes people smile! Plated dishes tailored to you and your guests, with every allergy and diet taken care of. With smaller sizes available for children, or different dishes all together, *you know for that one that will only eat fish fingers!*

Using local suppliers, using classic cookery I create those memorable moments!

If there is something you really want and it is not on the menu please don't hesitate to let me know and I will do my best to make them happen.

MAIN COURSE PLATED MENU – Pick 3, *Pre-orders required*

Sirloin steak

Beef tomato – flat mushroom – rosemary fries, wild mushroom & mixed herb sauce

Cornish catch of the day

Rosemary and garlic new potatoes – caper & lemon brown butter – kale

Tempura banana blossom

Rosemary sea salt fries – minted pea puree – roasted lemon

Chicken ballotine

Sausage meat stuffed – Cornish new potatoes – greens – red wine gravy

Classic roast pork *or* beef *or* gammon

Roast potatoes, carrots, parsnips – greens – braised red cabbage – trimmings

Wild mushroom and herb stuffed tart

Roast potatoes, carrots, parsnips – greens – braised red cabbage – trimmings

Seabass minestrone

Mixed vegetables – Italian herbs – pasta – tomato based sauce

£25pp



Sit down banquet

Fancy something different to the norm? Rather have a more communal dining style? Then our platters are perfect to share around the table, saving the hassle of pre orders, name cards or grandma forgetting what she ordered!

With every allergy and diet taken care of. The hungry ones can feast more whereas the kids can plate up just want they like.

Using local suppliers, using classic cookery I create those memorable moments!

If there is something you really want and it is not on the menu please don't hesitate to let me know and I will do my best to make them happen.

BANQUET MENU - Pick three mains to go on the centre platter

Platter of, Smoked bacon and sage rolled pork tenderloin

Cornish monkfish tails with citrus

Harissa marinated lamb steaks

Whole roasted chicken finished with lemon and fresh herbs

Whole mackerel stuffed with citrus and dill

Nut roast and mushroom filled tart

Served with salsa verde, and sharing bowls of garlic and herb roasted Cornish new potatoes - pesto fried greens - harissa cauliflower - mixed leaf salad

£29pp



Something sweet

**Just when you think you are full, you remember you can still fit in a dessert!
All homemade and leaving that sweet taste in your mouth, the toughest part is to
chose which one!**

Using local suppliers, using classic cookery I create those memorable moments!

**If there is something you really want and it is not on the menu please don't hesitate
to let me know and I will do my best to make them happen.**

DESSERT MENU - Pick three, *Pre-orders required*

Strawberry Eton mess - crushed meringue - whipped vanilla cream and coulis

Lemon posset - vanilla shortbread

Vanilla New York cheesecake with fresh mixed berries

Sticky toffee pudding, toffee sauce and ice cream

Triple chocolate brownie with raspberry sorbet

Classic trio of ice cream with sauces and biscuits

Vanilla pancakes with fresh berries, vanilla cream and coulis

Poached pear with red wine and spices with mascarpone

£14pp



BBQ party

Getting married in the summer? Outside? Then why not have a BBQ for your wedding meal, perfect for that relaxed dining experience!

Using local suppliers, using classic cookery I create those memorable moments!

If there is something you really want and it is not on the menu please don't hesitate to let me know and I will do my best to make them happen.

BBQ MENU

Off the grill

Classic salt & pepper beef burger
Cajun spiced chicken thigh
Whole mackerel En Papillote
Rose harissa cauliflower
Mediterranean pesto vegetable skewers

On the side

Grape & olive salad with red onion
Potato salad with chives
Red cabbage slaw
Breads, sauces, cheese and dips

Something sweet

Strawberries, meringue and Cornish clotted Cream
£26pp



Venues

Still thinking about the venue? I have worked with the following beautiful locations, all with their own individuality.

Brewhouse, St. Ives

Over looking the beautiful bay of St. Ives this location is perfect for a sit down meal or a BBQ style event with its large open decking area.

- Brewhouse Cafe, Trewidden Road, St. Ives, United Kingdom
- 01736 796823
- brewhouse@stives-brewery.co.uk

Heartlands, Camborne

In the heart of a 19-acre Cornish Mining World Heritage Site, located just off the A30. It has large open barns for that more rustic affair.

- www.heartlandscornwall.com
- 01209 707300
- weddings@heartlandscornwall.com

Roswarne House, Camborne

A historic house in Cornwall, with rooms available, gorgeous outside areas for the perfect photo opportunity.

- 07771 518869
- events@roswarne.co.uk



Brewhouse, St. Ives



Heartlands, Camborne



Roswarne house, Camborne

FAQs

Can you cater for a venue with no kitchen?

Unfortunately not a sit down meal, as I do not have the equipment, however the BBQs might be able to work with this.

How much do staff cost?

I have servers and chefs that I can call depending on the size of the wedding party. I would discuss the amount of staff needed to smoothly take care of the day, based on your timings, making sure they are used for the least amount of time possible the costs are as follows -

2nd chef @ £17ph - Waiting staff @ £12ph - Porter @ £10ph

Do you bring your own crockery and cutlery?

No, ideally the venue should have place settings for your meal, if not I can work together with you to source some to hire. Some people like to buy them, and after keep 10 sets and sell the rest on!

Can we do a tasting evening?

Yes of course! If you are local or visiting before your big day I can visit your accommodation with everything, prep, cook and serve you, so you can try it and make any adjustments ready for your big day, as a couple or with the best man, bridesmaid and mother-in-law to be as well, I can. Tasting menu prices vary on selection.

Deposits

I will 'save the date' for a month while we discuss menu, and then ask for a 25% deposit to set the date, with the remaining balance paid 2 weeks prior to the big day.

Can you supply alcohol?

Unfortunately not, I do not yet have a licence, but are happy to prepare and serve any drinks provided by you or the venue.

Can you email your insurance and health and safety certificate to the venue?

Yes, I have both, current and up to date.



Copyright - The Cornish Chef, 2020.

 www.thecornishchef.co.uk
 07562 839634
 thecornishchef2020@gmail.com

