



Menu Planning

With such outstanding views and fresh local food, our restaurant has attracted many illustrious guests over the years including even HM the Queen and the Duke of Edinburgh, for whom an official lunch was held at our Isles of Scilly hotel. Our restaurant specialises in traditional English cuisine with a contemporary twist.

All dishes are home made on the premises, using fresh local produce wherever possible. With our setting right at the ocean's edge, it is no surprise that sea food is a specialty, including fresh crab and lobster caught that day in the clear waters close by the hotel.

Our expert chefs take pride in producing the best and most appealing dishes, using the freshest of ingredients. Our team and Head Chef will be delighted to discuss any specific needs or requirements, dietary or otherwise, with you or make suggestions on any ideas you have in mind for your wedding meal or buffet.

Menu Samples

Menus are not set in any way; they can be altered depending on your preferences. If you would like more examples or something specific for your day please do not hesitate to speak with our team further.

Canapes

£4.95 per head

Smoked Duck Breast & Caramelised Beetroot Toasts
Mini Ploughman's
Smoked Salmon, Herb Crème Fraiche Croute
Crushed Peas, cream cheese & mint pesto Bruschetta
Sweet Chilli and Lime Glazed Cocktail Sausages
Mini Chocolate Brownies
White Chocolate dipped Strawberries

£5.95 per head

Mini Yorkshire pudding , roast beef, horseradish cream
Crab cakes with crispy seaweed & wasabi mayo
Ham hock terrine, piccalilli & brioche toast
Chicken Caesar salad
Mini jacket potatoes with ratatouille and parmesan
Mini meringues, vanilla cream and fresh fruit
Salt caramel bread and butter pudding

£6.95 per head

Honey glazed pork belly squares
Seared scallop, black pudding & tomato chutney
Roasted cumin peppers , feta & basil croute
Mini steak and chip with béarnaise sauce
Crab salad, brioche toast and wasabi mayo
Raspberry panna cotta
Chocolate and brandy truffles



Sit Down Menu Options

£23.50 per head

Hot Smoked Salmon
horseradish cream, baby watercress salad and fresh lemon dressing

Roasted Figs Wrapped in Pancetta
Cornish blue, rocket and toasted pine nuts

Roast Mediterranean Vegetable Parcels
with a tomato and mascarpone sauce

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Pan Roasted Corn Fed Breast of Chicken
fondant potato, sautéed wild mushrooms and seasonal vegetables

Herb Crust Fillet of Cornish Cod
vegetable provençale, dauphinoise potato and sauce vierge

Roast Butternut Squash Risotto
with sun blushed tomatoes and avocado salad

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Chocolate and Praline Pots
and pistachio shortbreads

Raspberry Frangipane Tart
with Cornish clotted cream

Spiced Poached Pear
served with honeyed mascarpone and raspberry sorbet

£28.50 per head

Tian of Fresh local Crab
avocado puree, mango and chilli salsa

Pan Seared Pigeon Breast
celeriac puree and chorizo

Homemade Cannelloni
roast butternut squash, goats cheese, roast pepper coulis, pine nuts and rocket

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Pressed Belly of Cornish Pork
black pudding puree, creamed spinach, wholegrain mustard mash red wine jus

Pan Fried Fillet of Sea Trout
sea beets, turned saffron potatoes, crispy seaweed and beurre blanc

Homemade Herb Tagliatelle
wild mushroom fricassee, parmesan, rocket and pine nuts

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Warm Triple Chocolate Brownie
with homemade sour cherry ice cream

Fresh Summer Fruits
orange and green tea panna cotta and mini meringues

Lemon Brûlée Tart
fresh raspberries and Cornish clotted cream



£32.50 per head

Pan Seared Scallops
black pudding and béarnaise sauce

Chicken and Wild mushroom Terrine
tarragon mayonnaise and toasted brioche

Homemade Caramelised Red Onion, Goats Cheese and Thyme Tartlet

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Herb Crusted Lamb Rump
wild garlic and potato rosti, leek puree, roast root vegetables and a port and thyme jus

Pan Roast Fillet of Cornish Brill
crushed local new potatoes with local crab and sorrel sauce

Homemade Ravioli
filled with ricotta, butternut squash and a tomato, pepper and mascarpone sauce

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Triple Chocolate Tart
with homemade blackcurrant ice cream

Fresh Cornish Raspberries
sable biscuits and white chocolate mousse

Trio of Crème Brûlée
and homemade shortbreads

Buffet Menus

We have a large range of items available for a buffet menu's below. We are unable to provide buffets for parties that are smaller than 10 people.

Cold Buffet Menu Options

Classic English Salad with Homemade Salad Cream	£1.50 per head
Classic Caesar Salad	£1.50 per head
Roast Butternut Squash, Home Pickled Beetroot and Cornish Blue Cheese Salad	£1.50 per head
Red Cabbage and Apple Slaw	£1.00 per head
Honey and Cumin Roasted Peppers	£1.50 per head
Heritage Tomato and Mozzarella Salad	£2.00 per head
Homemade Bread	£0.50 per head
Roast Red Pepper Hummus	£1.00 per head
Mixed Olives	£0.50 per head
Plain Hummus	£0.50 per head
Potato Salad	£1.50 per head
Classic Coleslaw	£1.00 per head
Moroccan Cous Cous	£1.50 per head
Anti Pasti Platter	£3.00 per head
Selection of Finger Sandwiches	£2.00 per head
Green Salad with Feta, Mint and Pomegranate	£1.50 per head
Caramelised Red Onion, Goats Cheese and Thyme Tart	£2.00 per head
Clotted Cream and Asparagus Tart	£2.00 per head



Fresh Arioli	£0.50 per head
Mango, Coriander and Chilli Salsa	£0.50 per head
Cucumber and Mint Raita	£0.50 per head
Homemade Fennel and Orange Mayonnaise	£0.50 per head
Thousand Island Sauce	£0.50 per head
Cold Poached Lobster	Varies
Cracked Cock Crab	Varies
Oysters	£2.00 per head
Crevettes	£2.00 per head
Smoked Trout	£2.00 per head
Ginger and Soy Gradvalax	£2.50 per head
Beetroot Gradvalax	£2.50 per head
Atlantic Prawns	£2.50 per head
Smoked Salmon	£2.00 per head
Dressed Whole Salmon	varies

Hot or Cold Buffet Menu Options

Roast Sirloin of Cornish Beef	£5.00 per head
Garlic and Rosemary Roast Leg of Cornish Lamb	£5.00 per head
Honey Glazed Ham	£4.00 per head
Poached Turkey	£4.00 per head

Warm Buffet Menu Options

Hot Crab Cakes	£2.00 per head
Selection of Homemade Pizzas	£1.50 per head
Hot buttered new potatoes	£1.50 per head
Thai King Prawn kebabs	£4.00 per head
Whole Grilled Tiger Prawns with garlic and white wine	£4.00 per head
Chicken Wings : Lemon and sea salt, Barbeque and/or Hot and Spicy	£2.50 per head

Sweet Buffet Menu Options

Strawberries and Cream	£3.50 per head
Chocolate and Toffee Profiteroles	£3.00 per head
Chocolate and Fresh Ginger Tart	£3.00 per head
Strawberry and Custard Tart	£3.00 per head
Raspberry and Frangipane Tart	£3.00 per head
Classic Tiramisu	£3.00 per head

Hot Buffet Menu Options

Beef Bourguignon	£6.00 per head
Beef Stroganoff	£6.00 per head



Chicken and Smoked Bacon with white wine cream sauce	£5.00 per head
Thai Yellow Chicken Curry	£5.00 per head
Thai Yellow Monkfish Curry	£7.50 per head
Thai Yellow King Prawn Curry	£7.50 per head
Braised Short Ribs	£4.00 per head
Roast Vegetable Goulash	£3.50 per head
Crispy Sea Bass with sweet chilli noodles	£6.50 per head