

Menu A

2010 £25.00 per person

Select one choice of starter:

Cream of Roasted Red Pepper and Tarragon Soup (V)

Fanned Breast of Barbary Duck served on a Goats Cheese, Olive and Cherry Tomato Salad

Select one choice of main course:

Traditional Roast Breast of Turkey with Chipolata Sausage, Seasoning and a Thyme Scented Jus

Home Cooked Honey and Mustard Glazed Gammon Ham served with a light Parsley Sauce

Traditional Roast Chicken, served with Bread Sauce, Seasoning and Roast Jus

Seared Fillet of Salmon served on a Prawn and Dill Cream Sauce

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad served with Cornish Clotted Cream (V)

Apple, Sultana and Calvados Tart with Custard or Ice Cream (V)

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee and Mints

Menu B

2010 £26.00 per person

Select one choice of starter:

Cream of Leek and Cornish Blue Cheese Soup (V)

Succulent Prawns served on a Rocket, Olive & Cherry Tomato Salad, topped with a Citrus Mayonnaise

Fanned Melon with a Champagne & Grenadine Syrup, Summer Fruits & Raspberry Coulis (V)

Select one choice of main course:

Traditional Roast Beef with Yorkshire Pudding, Horseradish Sauce and a Rich Red Wine Jus

Roasted Loin of Pork flavoured with Oregano and served with Apple Sauce and a Rich Roast Jus

Half Baby Roasted Chicken served with Chipolatas, Bread Sauce and a Sage Jus

Oven Baked Fillet of Cod with a Herb Crust and a Shredded Leek and Shrimp Cream Sauce

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad with Cornish Clotted Cream (V)

Profiteroles with a Rich Dark Chocolate Sauce (V)

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee with Mints

Please note that vegetarian and special dietary needs can be catered for

Menu C

2010 £28.00 per person

Select one choice of starter:

Minestrone Soup with Parmesan Croutons (V)

Homemade Chicken Liver Parfait flavoured with Brandy, Wild Mushrooms and Green Peppercorns and served with Warm toasted Granary Bread and a Gooseberry and Coriander Chutney

Smoked Salmon Parcel filled with Prawns, Mascarpone Cheese and Basil and mounted on a Crisp Tossed Salad

Select one choice of main course:

Steamed Breast of Chicken filled with a Lemon, Pimento and Tarragon Mousse, on a Woodland Mushroom Sauce

Grilled Halibut Steak with a Ratatouille of Spring Vegetables and topped with a Prawn Butter Sauce

Rack of Lamb served on Creamed Sweet Potato with an Orange and Cognac Sauce

Braised Steak cooked in Beer with Onions and Mushrooms

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad with Cornish Clotted Cream (V)

Twice Baked White Chocolate and Raspberry Cheesecake

Various Roskilly's Cornish Ice Cream

Freshly filtered Coffee and Petit Fours

Menu D

2010 £30.00 per person

Select two choices of starter:

Cream of Asparagus Soup with Herb Croutons (V)

Smoked Salmon Roulade lined with Crab, Prawns and Fresh Herbs on a Mixed Salad with Citrus dressing

Local Smoked Mackerel Salad with Carmelised Red Onions and a Balsamic Reduction

Chicken, Spinach and Pimento Terrine on Mixed Leaves and a Gazpacho Dressing

Deep fried Goat's Cheese in Walnut Crumbs presented with a Raspberry Dressing flavour

A Sorbet of your choice

Select one choice of main course:

Rolled Loin of Lamb filled with a farce of Apricot, Hazelnuts and Thyme with a rich Roast Jus

Pan fried Breast of Barbary Duck with a Julienne of Spring Vegetables, Plum Sauce and Ginger

Fillet of Sea Bass set on Saffron Creamed Potato and a Smoked Salmon and Chive Bearer Blanc

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad with Cornish Clotted Cream (V)

Chocolate and Baileys Crème Brule (V)

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee and Petit Fours

Please note that vegetarian and special dietary needs can be catered for

Served Buffet A

2010 £26.00 per person

Select one choice of starter:

Cream of Mushroom and Sherry Soup – (V)
Succulent Prawns marinated in Olive Oil, Pimento, Herbs and Citrus Juices and topped with a
Mixed Herb Salad
Cornish Brie Salad with Olives, Sun Blushed Tomatoes and Capers topped with Parma Ham

Home Cooked Gammon Ham
Roast Cornish Silverside of Beef
Roast Chicken Breast

Served with a selection of Four Salads, Spiced Potato Wedges and Minted New Potatoes

Fresh Fruit Salad with Cornish Clotted Cream (V)
Strawberry and Vanilla Cheesecake with Soft Summer Fruits and Chantilly Cream
Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee with Mints

Served Buffet B

2010 £29.00 per person

Select one choice of starter:

Sliced Breast of Smoked Duck with Caramelised Red Onion and a Rocket and Olive Oil Salad
Terrine of locally caught Seafood served with a Crisp Salad with Basil Dressing

Sirloin of Beef
Breast of Turkey
Honey and Mustard Glazed Gammon Ham
Finger of Salmon

Served with a selection of six Salads, spiced Potato Wedges and Minted New Potatoes

Fresh Fruit Salad with Cornish Clotted Cream
Dark Chocolate and Pecan Tart with an Amaretto Cream and Raspberries (V)
Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee and Petit Fours

Please note that vegetarian and special dietary needs can be catered for

Finger Buffet A

2010 £20.00 per person

Cranberry and Brie Wontons
Stilton and Mushroom Filo Knots
Mini Vegetable Spring Rolls
Individual Triple Cheese Pizza
Seafood Dim sum
Spiced Potato Wedges
Brie & Broccoli Puffs
Mini Pork Pies

Finger Buffet B

2010 £20.00 per person

Selection of Quiches
Cajun Spiced Chicken Drumsticks
Locally made Cocktail Pasties
Sausage Rolls
Homemade Ciabatta Pizza
Assorted filled Bridge Rolls
Mini Pork Pies
Crisps and Nibbles
Tea/Coffee

Evening Wedding Buffet

2010 £13.00 per person

Locally made Cocktail Pasties
Small Sausage Rolls
Cajun Spiced Chicken Drumsticks
Assorted filled Bridge Rolls
Homemade Ciabatta Pizza
Mini Pork Pies

Drinks Packages

Package A

£10.00 per person

Choice of (on arrival): Fruit Cup, Punch, Pimms, Bucks Fizz or Sherry - 1 glass per person

Choice of (with meal): House Wine - 1 glass per person

Toast Wine: Sparkling Wine - 1 glass per person

Package B

£12.50 per person

Choice of (on arrival): Fruit Cup, Punch, Pimms, Bucks Fizz or Sherry - 1 glass per person

Choice of (with meal): House Wine - 2 glasses per person

Toast Wine: Sparkling Wine - 1 glass per person

*With all of the above packages our house wines are used -
however wines from our extensive list can be substituted.*

Prices are available on request.

Greener Events Guide

The Greener Events Guide has been developed by the Government Office for the South West in order to reduce the impact conferences and events have on the environment.

There is a full checklist available to download from www.oursouthwest.com/SusBus/gevents which covers aspects such as:

Venue Selection

CO2 Emissions (including travel)

Catering & Locally Produced Food

Reducing Waste (& costs)

Please take advantage of this guide when organising your conference. If you would like a copy of the checklist please ask your Conference Co-ordinator.

Greener Events

www.oursouthwest.com

organised in accordance with the principles of the nationally recognised "Greener Events" guide

This is part of "Greener Events", a guide on reducing the environmental impacts of conferences and seminars. Published on the BUSINESS page of www.oursouthwest.com with other sources of guidance, management tools and environmental support programmes.

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Local Produce Statement

In order to reduce food miles, support the local economy and provide the freshest food possible we use local seasonal produce to create the majority of our dishes.

Unless otherwise stated the fish on our menus was caught in Cornish waters and has not left the county once on its journey to your plate.

The meat we use is also sourced locally by a Cornish company and our fruit, vegetables and herbs are sourced from suppliers in Falmouth and Hayle.

Our dairy products are made locally by Cornish companies such as the famous Rodda & Son and Roskillys. We also serve a fine selection of Cornish cheeses.

To show our commitment to local produce we have now joined forces with Taste of the West.



Terms & Conditions

Payment

Full payment of the of the invoice is required 7 days following the function.

Cancellations

The Hotel reserves the right to charge the following sums for any loss of income due to cancellation, non-arrival, or substantial reduction in the numbers confirmed for services as follows, unless a booking is obtained for the same dates from a third party on no less favourable terms:

Cancellation period

- 1-3 months prior to event
- 14 & 31 days prior to event
- 3 & 13 days prior to event
- 3 days or less prior to event

Charges

- Deposit held
- 50% of total anticipated charges
- 70% of total anticipated charges
- 100% of total anticipated charges

In all instances, notification of cancellation must be made in writing and will be effective on the date received by the hotel.

Liability

- 1 The Hotel will not be liable to the Client and/or persons attending the function for injury to persons or loss or damage to property unless negligence can be proved, but otherwise will be under no liability to them whatsoever.
- 2 The Client will be liable for any loss or damage to the Hotel's property including walls, light fittings and equipment (including items hired for their use) or injury to any person including the Hotel's staff and shall indemnify the Hotel against any loss or liability (other than the Hotel's liability in 1 above) arising from the function.
- 3 The Client is advised to consider arranging insurance for the function covering public liability and loss damage to its property and that of persons attending the function.

General

- 1 The Hotel will take all reasonable steps to fulfil the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services of at least an equivalent standard at no extra cost to the Client.
- 2 Whilst the company has taken all reasonable steps to ensure that the information contained in its brochures, tariffs, leaflets and advertisements is accurate, it reserves the right to alter, substitute or withdraw any service, facility or amenity without notice if necessary.
- 3 Notwithstanding anything contained in these Terms, the company will not be liable for any failure to perform its obligation to the Client in whole or in part as a result of any of the following circumstances:

General

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|---|--|---|----------------------------|
| a | Strikes | b | Other industrial action(s) |
| c | Fire at or near the Hotel | d | Flood at or near the Hotel |
| e | Civil unrest, dispute or commotion | f | Act of God |
| g | Legal action against the company, not resulting from its negligence, preventing the supply of services | h | War |