

Function Menu

To The Organiser

Please offer your party three choices from the starter menu, a fish course and 2 other choices from the main menu and then select the three vegetable dishes you wish to have served

Starters

Prawns in filo pastry with sweet chili sauce
Farmhouse pate served with toast
Salmon mousse
Melon & passion fruit sorbet
Carrot & coriander soup
Prawn cocktail
Vegetable soup
Breaded mushrooms with garlic sauce
Brie wedges with cranberry dip

Main Course

Cod wrapped in smoked Salmon with herb butter
& crushed black pepper
Salmon in a white wine & prawn sauce with new potatoes
Roast Beef & Yorkshire pudding served with horseradish cream
Roast Turkey with sausage, stuffing & cranberry sauce
Roast Duck & orange sauce
Lamb in a port & cranberry gravy
Chicken in brandy & apricot sauce
Roast Pork & apple sauce
Gammon & parsley sauce

Vegetarian Meals

Davidstow Cheddar Cheese, Cornish Clotted Cream & Leek Tart
Roasted Vegetable & Wensleydale Bake
Vegetable Lasagne
Nut Loaf

Please notify us of any food intolerances, allergies or dietary requirements

TRETHORNE

THE GATEWAY TO CORNISH LEISURE

**All meals are served with roast potatoes
& **three** of the following vegetables**

Roasted parsnips
Carrots in onion sauce
Broad beans & mushrooms
Sweet & sour red cabbage
Broccoli with almonds
Cauliflower with cheese sauce
Carrots & peas

Desserts

A choice of homemade desserts from our sweet trolley,
all served with clotted cream or ice-cream

Cheese & Biscuits £6.00
(as an extra course)

Coffee or Tea & Mints

3 Courses £23.50

2 Courses £18.00

Please notify us of any food intolerances, allergies or dietary requirements