Polraen Country House

Sandplace, Looe, Cornwall, PL13 1PJ
Tel 01503 263956

www.polraen.co.uk

These menus give an indication of the range of formal breakfast, buffet and barbecue options we serve at Polraen with guide prices.

Guide prices are based on a minimum of 30 guests. However, we are happy to cater for fewer guests, alternative tastes or tailor a menu to suit your budget. Please call to discuss your requirements with Gill Bridges, on 01503 263956.

- ☐ *WEDDING BREAKFAST - TRADITIONAL AT £25 PP*
- ☐ *WEDDING BREAKFAST 'BY DESIGN' AT £29 PP*
- ☐ *WEDDING FORK BUFFET 'BY DESIGN' AT £29 PP*
- ☐ *WEDDING GARDEN PARTY BBQ AT £35 PP*
- ☐ *EVENING FINGER BUFFET AT £12.50 PP*
- ☐ *WELCOME DRINKS AT £4.95 PP*

WEDDING BREAKFAST - TRADITIONAL

3 courses with coffee - £25.00 per person

Price per head is based on a minimum of 30 people.

Starters

Home-made Carrot & Coriander Soup with Crusty Baguette

Fan of Mango and Melon - delightfully refreshing

Home-made Smoked Mackerel Pate with Horseradish
& Herb Relish & Crusty baguette

Main Course

West Country Pork with Sage & Onion Stuffing and Crispy Crackling

Prime Cornish Rib of Beef

Free Range Chicken with Sage & Onion Stuffing and Bread Sauce

The above served with Roast Potatoes, Yorkshire Pudding and a
Fine Selection of Fresh Seasonal Vegetables, traditional trimmings
and sauces and a Rich Home-made Gravy

Pan seared Fillet of Salmon with Lime & Coriander Mayonnaise,
served with mixed salad leaves and Cornish new potatoes
Grilled Goats Cheese on a crouton with Mango Coulis
served with a Rocket Leaf and Red Onion Salad

Puddings

Citrus Grand Marnier Brioche Bread & Butter Pudding

Seasonal Fruit Crumble with a light Wholemeal and Muscovado Topping

Strawberry and Kiwi Fruit Pavlova - Meringue filled with Cream and Fruits

Filter Coffee/Selection of Teas

WEDDING BREAKFAST 'BY DESIGN'

Create your own menu: From each section, select up to 3 choices

3 courses with coffee - £29.00 per person

Price per head is based on a minimum of 30 people.

Starters

- ☐ *Home made Carrot and Coriander Soup with home baked crusty baguette*
- ☐ *Fan of Mango and Melon – delightfully refreshing*
- ☐ *Smoked Salmon & Prawn Salad with fresh dill dressing*
- ☐ *Home made Smoked Mackerel Pate with Horseradish Relish & Warm Toast*
- ☐ *Slices of Smoked Duck Breast with Sesame & Soy dressed salad leaves*

Main Course Choice of:

- ☐ *Sauteed Free Range Chicken Breast stuffed with Chorizo, Wild Mushrooms & Shallots served with a Mascarpone and Marsala sauce*
- ☐ *Pan seared Fillet of Salmon prepared with a light oriental marinade*
- ☐ *Sauteed Pork Escalope with a Home-made Herb Crust served with a Calvados compote*
- ☐ *Rack of lamb with a Rosemary, Port and Redcurrant jus*
- ☐ *Goat Cheese, Spinach and Parmesan Fritata served with a Mixed Leaf Salad*

Served with a seasonal vegetable selection
All dishes are homemade so plainer versions can be requested in advance

Puddings

- ☐ *Citrus Grand Marnier Brioche Bread & Butter Pudding with Clotted Cream*
- ☐ *Seasonal Fruit Crumble with a light Wholemeal and Muscovado Toppingwith Custard*
- ☐ *Strawberry & Kiwi Fruit Pavlova*
- ☐ *Fresh Fruit Salad with Ice Cream*
- ☐ *Vanilla Cheesecake & Berries, served with a Passion Fruit Cream*
- ☐ *Cornish Cheese Platter with Fudges Biscuits & Home Made Chutney*

Filter Coffee/Selection of Teas

WEDDING FORK BUFFET 'BY DESIGN'

Create your own menu by choosing the required number of dishes from each section as indicated: £29 per person

Price per head is based on a minimum of 30 people.

Choose 3 from the following:

- ☐ Poached Salmon with coriander & lime mayonnaise
- ☐ Sirloin of Beef Sliced to Order
- ☐ Honey-glazed Roasted Gammon Carved to Order
- ☐ Chicken Skewers with shallots, peppers, courgettes & mushrooms
- ☐ Hot Chicken Drumsticks
- ☐ Cous Cous & Roasted Vegetable Salad with Feta Cheese

Choose 5 from the following:

- ☐ Jamie Oliver's 'Best Pasta Salad': Tomatoes, Cucumber with fresh herb vinaigrette
- ☐ Apple, Celery and Sultana Pasta Salad in a Curry Mayonnaise
- ☐ Tuna & Sweetcorn Pasta Salad
- ☐ Wild Rice, Mango & Apricot Salad with Toasted Almonds
- ☐ Pesto Rice Salad (Delia Smith)
- ☐ Mini Cornish Pasties (choice of meat &/or vegetarian)
- ☐ Crudités Platter & Mini Pitta Breads served with Herb Dips to include Salsa, Houmos, Tzatziki, Sour Cream and Chive
- ☐ Bowls of Crisps/nachos, Peanuts
- ☐ Olives with Feta Cheese and Piri Piri
- ☐ Mixed Green Leaf Salad
- ☐ Tomato, Cucumber and Red Onion Salad
- ☐ Coleslaw
- ☐ Cocktail sausage on sticks
- ☐ Platter of Cheese and Pineapple, Carrot and Cucumber Sticks
- ☐ Hot Buttered New Potatoes
- ☐ Oven roasted new potatoes with rosemary and cracked sea salt
- ☐ Home baked Crusty Bread

Choose 3 from the following:

- ☐ Fresh Fruit Pavlova with Ice Cream
- ☐ Chocolate Brownies
- ☐ Patisserie Selection
- ☐ Fresh Fruit Salad or Strawberries (depending on season)
- ☐ Cheese Board with Crackers, Celery, Grapes and Apple

WEDDING BBQ BUFFET at £35pp

Price per head is based on a minimum of 30 people.

Prime Local Butchers Sausages – various flavours

Sirloin Steaks

Chicken Portions

King Prawn Skewer sticks

Vegetarian Kebabs with haloumi

Served with the following dishes, buffet style:

Jamie Oliver's Tomato, Cucumber & Pasta salad

Apple, Celery and Sultana Pasta Salad in a Curry Mayonnaise

Herb Cous Cous

Mixed Green Leaf Salad

Hot Minted Buttered New Potatoes

Crusty Baguette

Pudding

Strawberries & Cream

Mango & Kiwi Fruit Pavlova

Chocolate Brownies

Filter Coffee/Selection of Teas

EVENING FINGER BUFFET AT £12.50 PP

Price per head is based on a minimum of 30 people.

(available as an addition to the main event)

Please select 5 items for £10.00 or 7 for £12.50

- ☐ *Chicken Satay Skewers with Peanut Sauce*
- ☐ *Selection of Mini Quiches*
- ☐ *Mini Cornish Pasties*
- ☐ *Duck & Hoisin Spring Rolls*
- ☐ *Fish/Crab goujons*
- ☐ *Barbecue Chicken Drumsticks*
- ☐ *Mini Smoked salmon and cream cheese bagels*
- ☐ *Crudités Platter with Herb Dips*
- ☐ *Mini Pitta Breads served with Salsa, Houmos, Tzatziki, Taramasalata*
- ☐ *Bowls of Nachos, Peanuts & Olives*
- ☐ *Oven-baked New Potatoes with Sea salt & Rosemary*
- ☐ *Potato Wedges*
- ☐ *Seasonal cakes and tartlets*

WELCOME DRINKS AT £4.95 PER PERSON

Welcome drinks to include a choice of:

- ☐ *Sparkling wine*
- ☐ *Red/White/Rose Wiine*
- ☐ *Bucks Fizz*
- ☐ *Pimms*
- ☐ *Cornish Orchards Apple Juice*
- ☐ *Orange Juice*
- ☐ *Cornish Water (Sparking and Still*
- ☐ *Lemonade*
- ☐ *Coke/Pepsi*