



WHITSAND BAY FORT  
WEDDINGS

*Wedding Sample  
Menus*

*Tailor made menus  
available on request*

*[www.whitsandbay-weddings.co.uk](http://www.whitsandbay-weddings.co.uk)*



WHITSAND BAY FORT  
WEDDINGS

## *Canapés*

*Chorizo stuffed with Sun Dried Tomato and Mozzarella*

*Cornish Crab Cakes topped with a Lemon  
and Dill Mayonnaise*

*Tomato, Red Onion and Basil Bruscetta*

*Trio of Mini Tarts-*

*Goats Cheese and Onion Marmalade/Slow Cooked Pork and  
Pistachio Cream/Prawn Mousse with Chives and Lemon*

*Smoked salmon, Cracked Black Pepper and  
Cream Cheese Blinis*

*Camembert and Caramelised Onion Bites*

*Breaded Mackerel Goujons with Tartar Dipping Sauce*

*Red Jalapeño Peppers Stuffed with Soft Cheese*

*Mini Beef Burgers topped with Salsa and Cornish Yarg*

*£5.50 per head- Select 5*

*£7.50 per head- Select 8*



WHITSAND BAY FORT  
WEDDINGS

# *Wedding Breakfast Menu*

## *To Start*

### *Soup*

*Spiced Butternut Squash with Onion Marmalade*

*Roast Tomato with Garlic and Basil Croutons*

*Creamy Leek and Potato, Crispy Leeks and Parmesan Croutons*

*Cauliflower and Cornish Yarg topped with Pancetta Croutons*

*Curried Parsnip with Parsnip Crisps*

*All served with a warm Rustic Bread Roll*

### *Meat Dishes*

*Pork and Duck Terrine with Pistachio Cream,  
Apple Chutney and French Bread*

*Carpaccio of Beef Fillet, Parmesan Shavings, Capers  
and Balsamic dressed Rocket*

*Smoked Chicken served with Mango, Pine Nut and Oven dried Tomato  
Salad with a Tarragon and Green Peppercorn dressing*

*Rillettes of Duck with Cornichons, Plum Sauce and  
Olive Oil baked Baguette*

*Parma Ham, Roast Fig, Gala Melon and Goat Curd salad*

## *Fish Dishes*

*Baked Cod, Mini Fondant Potatoes and Pea Puree*

*Grilled Mackerel, Fennel and Slow Cooked Tomato Salad with a  
Black Pepper and Lemon Dressing*

*Smoked Salmon, Soft Boiled Quail Eggs, Micro Herbs and a Lemon  
and Caper Dressing*

*King Prawns on a bed of Baby Gem with a Chilli, Garlic, Coriander  
and Sambuca Dressing*

*½ pint of Shell on Prawns served with a Trio of Dips and  
Baked Granary Bread*

## *Vegetarian Dishes*

*Goats Cheese Mousse, Beetroot Crisps, Jellied and Roast Beetroot  
with a Mixed Herb Salad*

*Baked Camembert infused with Rosemary and Garlic  
served with locally Baked Bread*

*Asparagus, Marinated Artichoke, Olive and Sun Blushed Tomato  
Salad dressed with Garlic and Oregano infused Olive Oil*

*Hummus Parcels served with Pitta Bread and  
Tomato and Red Pepper Relish*



WHITSAND BAY FORT  
WEDDINGS

## *Main Course*

### *Meat Dishes*

*Poached Chicken Stuffed with Chorizo Mousse served with Fondant Potato, Broccoli and a Thyme and Red Wine Jus*

*Confit of Duck served with Red Cabbage, Potato and Thyme Croquette and a Port Jus*

*Pork Fillet served with Cauliflower Puree, Apple Tart, Roast Parsnips and a Rattler Sauce*

*Pork Belly served with Dauphinoise Potatoes, Fine Green Beans and a Mustard sauce*

*Twice Cooked Gammon, Savoy Cabbage, Lyonnais Potatoes and a Parsley Sauce*

### *Fish Dishes*

*Roast Salmon served with a Crushed New Potato Cake, Baked Chicory and a Dill and Prawn Sauce*

*Loin of Cod served with Fondant Potato, Pea Puree and Tartar Sauce*

*Sea Bass Fillet served with Rosti Potato, Wilted Spinach and Sauce Vierge*

*Smoked Haddock served with Gratin Potatoes, Cauliflower Cheese and Tomato Chutney*

*Red Mullet, New Potato, Basil and Feta Parcel served with Roast Mediterranean Vegetables*

## *Vegetarian Dishes*

*Wild Mushroom Risotto topped with Truffle Oil,  
Rocket and Parmesan*

*Baked Courgette stuffed with Mint and Baby Gem Cous Cous  
topped with Goats Cheese and served on a bed of Oven Dried Tomato  
and Micro Herb Salad*

*Roast Mediterranean Vegetable Tagliatelle topped with  
Mozzarella and Crispy Basil*

*Vegan Dishes available on Request*



WHITSAND BAY FORT  
WEDDINGS

## *Desserts*

*Cornish Clotted Cream Cheesecake served with  
a Poached Pear and Caramel Sauce*

*Chocolate Orange Truffle Tart served with Vanilla Pod Ice Cream  
and Confit of Orange*

*White Chocolate Mousse served with Fresh Raspberries,  
Tuille Biscuits and a Lemon Coulis*

*Mixed Berry Crème Brulee served with Shortbread Biscuits and a  
Warm Berry Compote*

*Jelly and Ice Cream!- Pimms Jelly, Strawberry Ice Cream  
and Rose Water Biscuits*

*Cornish Cheese Board- A selection of Local Cheese, Crackers and  
Chefs Home Made Chutney*

*Three Course Wedding Breakfast £32.95 per head*

*Select 3 Starters*

*Select 3 Main Course plus Vegetarian if required*

*Select 3 Desserts*

*Four Course Wedding Breakfast £35.95 per head*

*Select 3 Starters*

*Select 3 Main Courses plus Vegetarian if Required*

*Select 3 Desserts*

*To Follow- Cornish Cheese Board or Cornish Filter Coffee and Shortbread*

*Children's Menus available on request from £15.95 per head*



WHITSAND BAY FORT  
WEDDINGS

## *Carvery and Set Menu*

### *To Start*

*Chicken Liver Pate served with Tomato Chutney and Melba Toast*

*Leek and Potato or Tomato and Basil Soup served with a Warm Rustic Roll*

*Baked Goats Cheese on a Bed of Rocket topped with Herb Croutons*

*Prawn, Avocado and Spinach Salad drizzled with a Mediterranean Dressing*

### *To Follow*

*The Vaults 4 Meat Carvery served with fresh local Vegetables  
and all the trimmings. (Self Serve)*

*A choice of Beef, Rattler Baked Gammon, Turkey or Pork served with  
Cornish Roast Potatoes, Roast Parsnips, Dauphinoise Potatoes, Yorkshire  
Puddings, Cauliflower Cheese, Cabbage, Carrots, Swede, Stuffing and  
Rattler Cider Gravy. (Vegetarian Options available on request)*

*Or*

*Select from Roast Chicken Breast, Sliced Roast Beef or  
Goats Cheese, Mushroom and Cranberry Wellington with all the trimmings  
(served to tables)*

### *Dessert*

*Vanilla and Strawberry Cheesecake served with Cornish Clotted Cream*

*Apple and Cinnamon Crumble served with Vanilla Ice cream*

*Chocolate Brownie Cake served with Toffee sauce and Fudge Ice Cream*

*One Course Set Menu £14.95 per head*

*Two Course Set Menu £19.95 per head*

*Three Course Set Menu £23.95 per head*

*Three Course Menu (choice of 3 Starters, 3 Mains and 3 Desserts)  
£26.95 per head*





# WHITSAND BAY FORT WEDDINGS

## *BBQ Menu*

### *Menu 1*

*Rib-Eye Steak*

*Chicken Breast*

*Pork Loin Steak*

*Sea Bass*

*Salmon and Tuna Steaks*

*Tiger Prawns*

*Served with Cornish New Potatoes and a Selection of Salads, Coleslaw, Rice and Pasta Dishes*

*Children's Dishes and Vegetarian Options available if required.*

*£20.50 per head.*

### *Menu 2*

*Rib-Eye Steak*

*Chicken*

*Pork Loin*

*Tuna Steaks*

*Scallops*

*Served with Jacket Potatoes and a selection of Salads*

*Children's Dishes and Vegetarian Options available if required.*

*£16.50 per head.*

### *Menu 3*

*Burger in a Roll*

*Hot Dogs*

*Chicken in a Bun*

*Salmon*

*Served with Chips Salad Coleslaw Rice and Pasta dishes*

*Vegetarian Options available if required.*

*£12.50 per head*



# WHITSAND BAY FORT WEDDINGS

## *Evening Finger Buffet*

*Including--*

*A selection of Filled Rustic Rolls*

*A selection of Chicken Legs, Wings and Chicken Breast Bites*

*A selection of Quiches*

*Sausage Rolls and Mini Sausages*

*Filled Potato Skins- Cheese and Chive/Cheese and Bacon*

*Nachos and a selection of Dips*

*Celery, Cucumber and Carrot sticks with Hummus Dip*

*Olives, Feta and Sundried Tomatoes*

*Mini Cornish Steak and Cheese and Onion Pasties*

*£10 per head*

## *Evening Mini Pasties and Chips*

*A selection of Mini Cornish Steak and Cheese and Onion Pasties, Mini Beef Patties, Chips Two Ways, Sweet Potato Fries and Dips.*

*£5.50 per head*

## *Tailor Make Your Day.....*

*Speak to our Wedding Coordinator about the many other menu options available for your day.*

*Including-*

*Sharing Mezze Starters*

*Hot Buffets, Cold Forked Buffets and Dessert Buffet Table*

*Giant Paella*

*Themed Menus*

*Hog Roast and all the trimmings*

*Round off your Day with our stunning West Country Cheese Cake!*

*A glorious tower of Local Cheese served with Crackers, Local Chutneys, Apple, Grapes and Celery.*

*From £250*