



WHITSAND BAY FORT  
WEDDINGS

## *Elope to Cornwall Menu*

### *To Start*

*Wild Mushroom Risotto dressed with Rocket and Parmesan*

*Seared Tuna Nicoise Salad*

*Baked Camembert infused with Garlic and Thyme*

*Poached Chicken, Chorizo and Chilli Tomato Salad*

*Roast Fig, Goats Cheese and Parma Ham with a Balsamic Dressing*

### *Main Course*

*8oz Local Sirloin served with Forestiere Potatoes and Vine Roasted Cherry Tomatoes.*

*Baked Cod served with Crushed New Potatoes, Pea Puree and Tartar Sauce*

*Chicken stuffed with Goats Cheese served with Roasted Mediterranean Vegetables  
and a Red Wine and Thyme Sauce*

*Sea Bream En Paupiette served with a Spinach and Potato Salad*

*Potato Rosti topped with Cornish Yarg and Asparagus  
served with a Roast Red Pepper Sauce*

### *Dessert*

*Prosecco Jelly served with a Strawberry Compote and Vanilla Pod Ice Cream*

*Chocolate Truffle Tart served with Cornish Clotted Cream*

*Crepes with Grilled Banana and Toffee Sauce*

*Cornish Cheeseboard served with Home made Chutney and a selection of Biscuits.*

*Trio of Kelly's Cornish Ice Cream*