

# WEDDING BREAKFAST

## *Classic Wedding Menu*

(Please choose one option from each course)

Soup (either Tomato & Basil, Leek and Potato or Mushroom)

Chicken Liver Parfait, served with Toasted Brioche and Apple Chutney

Melon and Parma Ham

Classic Prawn Salad

Tomato and Mozzarella Tart

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Roast Topside of Cornish Beef served with Yorkshire Puddings and a Red Wine Jus

Chicken Breast with Parma Ham and Red Onion, Potato Cake and Roast Chicken Jus

Salmon Fillet and Champ Potato, Paysanne Vegetables and Hollandaise Sauce

Confit Duck Leg with Herb Mash, Stir Fried Vegetables and Ginger Sauce

Grilled Seabass with Shallots, Pancetta and Creamed Potato

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Strawberry Cheesecake, Strawberry and Basil Sorbet

Banana Parfait with Bitter Chocolate Ice Cream

Caramelised Lemon Tart with Raspberry Coulis and Raspberry Sorbet

Sticky Toffee Pudding with Clotted Cream Ice Cream

Dark Chocolate Pot with Orange, Hazlenut Biscotti

**£30.00**

## *Menu A*

(choose one option from each course)

Chicken Liver Foie Gras Parfait Apple Chutney and Toasted Brioche

Smoked Rainbow Trout with Wild Rocket, Exotic Fruits and Aged Balsamic

Ballantine of Chicken with Puy Lentil and Herb Salad, Sweet Mustard Dressing

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Sea Bream with Salami, Fennel, Red Pepper, Caper & Black Olive Salsa

Braised Shank of Lamb with Rosemary, Herb Mash & Wholegrain Mustard Nage

Scottish Salmon Fillet with Smoked Haddock Branbdade, Fresh Garden Pea Veloute Scented with Mint

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Warm Apple Tatin, Prune & Armagnac Ice Cream

Light Pistachio Mousse with Chocolate Sorbet & Pistachio Praline

Chocolate and Marscapone Mousse, Espresso Sorbet and Candied Orange

**£35.00**

## *Menu B*

(choose one option from each course)

Smoked Salmon & Crab Tian with Avocado, Papaya, Coriander Seed Dressing

Foie Gras & Duck Ballantine, Pickled Mushrooms and Sherry Vinegar Dressing

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Poached Beef Sirloin with Salt Beef Potato Cake, Rosemary Jus

Roast Halibut with Beetroot Puree, Baby Vegetables, Red Wine Reduction

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Layers of Chocolate Mousse, Sponge Cake, Griotine Cherries & Kriek Beer Sorbet

Trio of British Desserts to include Sherry Trifle, Sticky Toffee Pudding & Pear Crumble

**£40.00**

**You may wish to include the following to your menu:**

Selection of Canapés from..... **£3.00**

Selection of Westcountry Cheese..... **£7.50**

Palette Refreshing Sorbet ..... **£4.50**

Coffee & Petit Fours..... **£3.50**

### ***Package 1 - £13.50***

Welcome Drink:.....1 x Flute of Bucks Fizz  
Wine with your meal: .....1 x Glass of House Wine (White or Red)  
To Toast: .....1 x Glass of Sparkling Brut

### ***Package 2 - £16.50***

Welcome Drink:.....1 x Flute Bucks Fizz  
Wine with your meal: .....2 x Glasses of House Wine  
To Toast: .....1 x Glass of Sparkling Brut

### ***Package 3 - £19.50***

Welcome Drink:.....1 x Glass of Pimms  
Wine with your meal: .....2 x Glasses of House Wine (White/Red)  
To Toast: .....1 x Flute of Champagne

### ***Package 4 - £21.50***

Welcome Drink:.....1 x Glass of Pimms  
Wine with your meal: .....2 x Glasses of New World Wine  
To Toast: .....1 x Flute of Champagne



# WEDDING BREAKFAST

## DRINKS

### WEDDING BUFFET & CANAPES

#### *Hot Fork Buffet Menu A*

Chicken & Sweet Pepper Ragout  
with Basmati Rice

Selection of Cooked Meats  
with Capers & Gherkins

Selection of Poached & Smoked Seafood  
with Garlic Aioli

Tomato, Olive & Goats Cheese Tarts  
with Basil Pesto

Carrot, Honey & Poppy Seeds

Mixed Wild Leaves  
with Lemon & Rape Seed Oil Dressing

Roast Mediterranean Vegetables  
with Vintage Balsamic Essence

Potato Wedges with  
Rosemary & Sea Salt

.....

Tiramisu with Chocolate Sauce

Fresh Fruit Salad with Ginger & Mint Syrup

**£22.50**

#### *Hot Fork Buffet Menu B*

Fricassée of Free Range Chicken  
with Dijon Mustard & Parsley

Stir Fried Vegetables with  
Sweet Chilli Sauce & Egg Noodles

Cornish Blue & Leek Quiche

Selection of Cold Cooked Meats  
with Horseradish Cream

Selection of Poached & Smoked Salmon  
Seafood with Chardonnay Wine Reduction

Potato Wedges with Rosemary & Sea Salt

Fine Green Beans with Shallots & Truffle Oil

Roast Mediterranean Vegetables with  
Vintage Balsamic Vinegar

Tomato, Olive & Feta Salad with Merlot Reduction

Mixed Wild Leaves & Herb Salad

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Caramelised Lemon Tart  
with Raspberry Coulis

Selection of English Cheese  
with Apple & Grape Chutney

Fresh Fruit Salad with Lime Syrup

**£28.50**

#### *Canapé Menu*

Cumin Scented Lamb Kofta  
with Yoghurt Mint Dip

Smoked Salmon with  
Crème Fraiche on Dill Blinis

Roast Pepper, Goats Cheese & Mint Wraps

Spicy Duck Bruscettas with Sesame Seeds

Parmesan & Anchovy Palmiers

Mini Cherry Tomatoes  
with Black Olive Tapenade

Chicken Wontons with  
Coconut & Lemon Grass

Mini Cheese Scones with  
Red Pepper & Feta Mousse

Stir Fried Vegetable Spring Rolls  
with Sweet Chilli Jam

Root Vegetable Crisps & Marinated Olives

Choose 2 Options for ..... **£3.00**

Choose 4 Options for ..... **£5.50**

Choose 6 Options for ..... **£8.00**

WEDDING BREAKFAST

DRINKS

WEDDING BUFFET & CANAPES

FINISHING TOUCHES

You can enjoy the following features when you book your celebration at The Royal Duchy Hotel.

#### RED CARPET ARRIVAL

A spectacular entrance for the bride and groom, complete with doorman suitably dressed for the occasion.

#### MASTER OF CEREMONIES

Our management team will be on hand to help with the arrangements.

#### CALLIGRAPHY SERVICE

Our talented Calligrapher will create name cards on your behalf.

#### WEDDING STATIONARY SERVICE

Our talented design team will create order of service, menus, name cards and a table plan all with personalized motif which will be professionally printed at a cost of £100 + printing costs.

#### FLORAL DISPLAYS

Our in-house florists will provide fresh flowers and a special arrangement for the top table. Extra floral decorations are available on request.



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ACCOMMODATION

### BRIDE & GROOM

The Bride and Groom can enjoy a complimentary night's stay at the Royal Duchy Hotel.

### GUESTS

We can offer your guests special rates for staying at the Royal Duchy. Please discuss this with your wedding planner.

For the larger wedding it may be a suitable option to book out the whole hotel; a two night package including a 5 course dinner in our award winning Terrace restaurant and entertainment on your first night. All guests would have full use of all our facilities including, our heated swimming pool, sauna and spa facilities. This fabulous option really does give you the freedom to design a two day event you and your guests will never forget.

For more details please discuss with our Hotel Manager.



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## DRINKS

## WEDDING BUFFET & CANAPES

## FINISHING TOUCHES

## ACCOMMODATION

## YOUR WEDDING

### CEREMONY

If you wish to hold your ceremony at the hotel we have a selection of elegantly appointed rooms licensed to accommodate you, including the Restaurant, Pendennis Bar and Coleman Room.

Room	Ceremony numbers	Hire Charge
Restaurant	200	£300
Pendennis Bar	30	£100
Coleman Room	40	£150

### DINING

For those wishing to follow a traditional order of the day, our wedding breakfasts are really something special. Delicious dishes created from fresh, local ingredients by our award winning Chefs will be served alongside the finest wines, making a gourmet experience you'll never forget.

### EVENING OPTIONS

If you want to continue your celebrations in the evening, we have a variety of options to choose from. Ranging from the intimate facilities provided by The Coleman Room or an extravagant whole hotel affair. We can also arrange for outside catering for you and your guests at the nearby Pendennis Castle. Built by Henry VIII to defend the Cornish Coast, Pendennis is now a leading tourist attraction with a new hospitality wing that makes the most out of its stunning coastal views.