



# The Mark of Fine Cornish Food

## Private Chef Sample Menu

Selection of canapés

Warm bread with marinated olives and olive oil

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### Menu 1

Simple prawn cocktail – tiger prawns, brown bread and butter, crisp salad  
Chicken liver and thyme parfait with onion chutney  
(v) Vine tomato & basil soup, fresh focaccia

Oven roasted chicken breast with a rich tomato garlic and olive oil sauce  
Grilled Mackerel fillets with gremolata  
Pan fried Pork fillet, mustard and thyme cream  
Served with roast new potatoes and buttered seasonal vegetables  
(v)Roasted vegetable and thyme tart topped with Cornish Brie and crisp salad

Sticky toffee pudding, fudge sauce and Clotted cream  
Individual meringue nest with strawberries, raspberries and Chantilly cream  
Chocolate torte, clotted cream

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### Menu 2

Cornish smoked Mackerel pate with bruchetta  
Antipasti – Cornish cured meats, olives, Cornish brie and fresh bread  
(v)Creamy Broccoli and Cornish blue cheese soup, fresh focaccia

Roast Chicken breast filled with a tomato and basil mousse wrapped in smoked bacon  
Salmon fillet OR Cornish John Dory with a red pepper, dill and parsley salsa  
8oz Rump steak, creamy pepper sauce or red wine jus  
Served with roast new potatoes and buttered seasonal vegetables  
(v)Individual baked Cornish goat's cheese, rosemary, focaccia, sundried tomatoes and leaves

Treacle sponge pudding with crème anglaise  
Lemon Curd cheesecake  
Sticky chocolate pudding and clotted cream



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### Menu 3

Seared peppered Monkfish, pickled cucumber and beetroot  
Chicken rillette, spiced aubergine, fresh focaccia  
Bruchetta- basil, olives, vine tomatoes, garlic and olive oil

Poached free range chicken breast, tarragon, wild mushroom veloute  
8oz Sirloin steak, creamy pepper sauce or red wine jus  
Served with roast new potatoes and buttered seasonal vegetables  
Cornish Mussels, cider cream and parsley served with crusty bread  
(v)Pumpkin risotto, pine nuts and cheddar

Saffron bread and butter pudding, crème anglaise  
Baked cheesecake, Raspberries  
Dark Chocolate mousse, salted hazelnut praline

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### Menu 4

Hot and cold smoked salmon prawn mousse, capers, watercress  
Seared Cornish Scallops, Hogs pudding and buerre noisette  
(v)Open tart of asparagus topped, Cornish brie and rocket

Grilled fillets of Sea Bass, sauce vierge  
Roast fillet of Turbot, crayfish, tartare cream  
Cornish seared duck breast and honey  
8oz fillet steak, creamy pepper sauce  
Cornish lamb rump, red wine jus  
Served with dauphinoise potato, greens and celeriac puree  
(v)Re-fried beans with antipasto vegetables, parsley and sundried tomato dressing

Vanilla panna cotta, strawberries  
Lemon tart  
Caramelised dark Chocolate malted pot  
Caramelised dark Chocolate pot



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Fine Cornish Food

## Private Chef Sample Menu

Cornish cheese board

Blue horizon

Cornish Brie

Cornish Yarg

Celtic gold

Homemade oat biscuits

Grapes

Fresh Cornish Coffee

Truffles

Need a cake for a special occasion please email for further information

A selection of wines is available on request tailored to your menu.

[sargiescornishkitchen.co.uk](http://sargiescornishkitchen.co.uk)

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