

UNA KITCHEN

ST IVES

Sample Wedding Menu

Canapés

Pea and mozzarella crostini
Bolognese arancini
Parmesan straws

Starters

Roasted butternut squash and ginger soup V
Confit duck leg, ratatouille and balsamic
Gravadlax, fennel and orange salad,
Char grilled halloumi cheese, warm fregola salad V

Mains

Wood roasted rump of West Country lamb, caponata, rosemary and anchovy dressing
Cornish beef and porcini stew, olive oil mash and tender stem broccoli
Wood roasted Cornish hake fillet, anchovy crushed new potatoes, wilted spinach, salsa Verde
Saffron risotto, lightly poached egg, parmesan shavings and sugar snap peas V

Dessert

Lemon mascarpone and toasted almond cheesecake V
Vanilla panna cotta, fresh berry compote
Chocolate ganache, crushed amaretti biscuits, clotted cream V
A selection of Roskilly's Ice cream

Petit Fours

Chocolate and bergamot truffles
Elderflower and lemon sorbet float
Spiced palmier

Many of our dishes can be made vegan or gluten free by making substitutions or altering cooking methods. Please be aware that dishes are prepared in a kitchen that uses nuts. Please ask for more information.