



National
Trust

Trelissick Garden

Banqueting Menu

Please select one dish for each course for your guests. Should you wish to have a particular dish not featured on this list please let us know and we shall always aim to provide it.

T: 01872 861032

E: alice.watts@nationaltrust.org.uk

A: Trelissick Garden, Feock, Truro, Cornwall, TR3 6QL

Canapé Menu

Serve delicious canapés to your guests with your reception drinks,
a lovely finishing touch for any special occasion

Meat

Cocktail Pork and Leek Sausages in honey mustard
Spicy Duck Pancakes
Satay Chicken Skewers
Roast Beef with creamed Horseradish in mini Yorkshire Puddings

Fish

Smoked Salmon with Crème Fraiche and Chives on Rye
Spicy Thai Fish cakes with Sesame and Lime Dipping Sauce
Smoked Mackerel on Toast
King Prawns with a Sweet Chilli Dip

Vegetarian

Cornish Camembert with spiced Aubergine Pesto
Goat's Cheese and Leek Tartlets
Welsh Rarebit Bouche
Goat's Cheese Straws with Chilli Yoghurt

Selection of 3 @ £5.00 per person

Selection of 5 @ £7.00 per person

Starters

Warm Goats Cheese Salad with Cornish New Potatoes (V)

Chilled Melon and Ginger Salad with a Fruit Coulis (V)

Cornish Crab Cakes served with a Watercress Sauce

Chicken & Brandy Terrine on Leaves accompanied with Melba Toast

Prawn and Salmon Filo Basket in a Caper & Dill Mayonnaise

Confit of Duck Leg with Red Currant and Cranberry Syrup

£7.50

Soups

Homemade Tomato and Basil

Roasted Tomato, Red Pepper and Red Onion

Butternut Squash, Parsnip and Sweet Potato and Chilli

Cream of Mushroom with Truffle Oil

All served with a bread roll

£5.50

Main Courses

Westcountry Farmed Roast Chicken with:

- Olive and Fresh Basil Sauce
- Wild Mushroom and Bacon Stuffing and Masala Sauce
- Pigs in blankets, Bread Sauce and Gravy

Locally Farmed Roast Pork with:

- Sage and Onion Stuffing and Apple Sauce

Roast Cornish Lamb with:

- Lemon and Caper Sauce
- Thyme and Rosemary Sauce

Roast Cornish Beef with:

- Crisp Yorkshire Pudding and Gravy

Locally caught Salmon with:

- En-croute, stuffed with Leeks and Carrots
- Lemon and Dill Sauce

All main courses served with seasonal vegetables

£16.00

£2.00 supplement per person for Beef or Lamb



Cook your meal to your own taste on a volcanic rock brought to your table.

6oz Rump Steak – £13.95
Vegetable kebabs – £10.95
Tuna Steak – £13.95
Chicken Supreme – £11.95

All served with dauphinoise potato and seasonal vegetables

Vegetarian Dishes

Stuffed Peppers with Tomato, Mushroom and Olives

Spinach & Goats Cheese Filo Parcels

Broccoli, Blue Cheese and Crème Fraiche Tart

Stuffed Mushrooms with a Creamy Cider Sauce

Root Vegetable Bake

Ratatouille with Goats Cheese and Herby Crumble

Served with seasonal vegetables

£14.50

Desserts

Meringues filled with Fruits of the Forest drizzled with a Raspberry Coulis

Banana and Butterscotch Trifles soaked in Madeira with Cream

Seasonal Fruit Crumble with Cream

'Boozed' Bread and Butter Pudding soaked in Brandy

Warm Treacle Tart served with Clotted Cream

Fruit Crème Brulee set underneath a Thyme Shortbread Heart

White Chocolate and Strawberry Cheesecake

Dark Chocolate Torte with Seasonal Berries

£5.25

Selection of Cornish Cheeses with Biscuits

£6.00

Freshly brewed Tea or Filter Coffee

£1.80