



SAMPLE MENU

LUSTY
GLAZE

Beach



Compliment your day with a stunning spread of incredible food. From mouth-watering canapés to a luxury beach menu or a cake made of cheese, our dedicated Chef and kitchen team have put a lot of thought into creating our outstanding menu, that looks and tastes amazing!

**Please note that all food and drinks menus are sample menus and items and prices are subject to change.*



CANAPÉS

£18 - Choose 4

- Mini Jacket Potatoes, Sour Cream, Chives (GO / VG)
- Tempura Battered Prawns with Sweet Chilli Dip (DF)
- Smoked Salmon, Crème Fraiche and Dill Blinis
- Tomato Salsa & Feta Crostini (V)
- Goats Gheese, Balsamic, Red Onion Chutney (GO / V)
- Crab Arancini
- Honey & Mustard Sausages (DF)
- Sweetcorn Fritter with Garlic Mayo (DF/V/VG)
- Honey Glazed Pork Belly Bites (DF/GF)
- Chicken Satay Skewers (DF/GF)
- Falafel with Hummus Dip (V / VG)
- Tempura Bang Bang Cauliflower (V)

OTHER OPTIONS

- Cornish ice cream tubs (DO / V / VGO /GF) £4 pp
- Cheese or steak small pasties (V / GO) £5.50 pp
- Half a Cornish scone w/ jam & cream (GO) £4.50 pp





THE BEACH MENU

£53 PER PERSON

Build your personal menu with your favourite choices from each section. Please choose the following minimums: 4 x mains and 5 x sides. Price on request for additional dishes - just ask your wedding co-ordinator.

Please let us know of any dietary requirements
(V = vegetarian | GF = gluten free | VG = vegan
DF = Dairy Free | GFO/ VO = gluten / vegan options).

MAINS (Min 4)

Beef Burger with Brioche Bun (GFO)
Lamb Kofta with Mint Yoghurt Sauce (DO)
Tandoori Spiced Chicken Breast (GF)
Rump Steak (GF)
Cornish Farmhouse Sausages (GFO)
BBQ Pork Ribs (GF / DF)
Smoke Rubbed Chicken Thighs (GF/DF)
Chicken Breast with Lemon, Garlic & Thyme (GF / DF)

Baked Cornish Hake (GF / DF)
Garlic & Chilli Prawns (GF / DF)
Cajun Spiced Salmon (GF/DF)

Vegan Style Burger (VG / V / DF)
Five Bean Burger (VG / V / DF)
Roasted Pepper Stuffed with Cous Cous (VG / V / DF / GF)
Vegetarian Sausages (VG / V / DF)





SIDES (Min 5)

Salads:

- Pickled Slaw, Toasted Seeds (GF / VG)
- Roasted Vegetables and Beans (GF / VG)
- Greek Salad with Tomato, Olives and Feta (GF / V)
- Green - Rocket, Spring onions, Cucumber, Herbs, Almonds (GF / VG)

Veg:

- Garlic Marinated Flat Mushrooms (GF / VG)
- Buttered Corn (GF / VGO)

Potatoes:

- Roasted New Potatoes, Sour Cream, Thyme (VG)
- Sweet Potato Fries (VG)
- Potato Salad with Beetroot and Garlic (VG)

Grains & Pulses:

- Quinoa, Cucumber, Tomato, Feta, Herbs, Olive Oil (GF / VGO)
- Mixed Beans, Paprika, Yoghurt (GF / VGO)
- Cauliflower Rice, Pomegranate (GF / VG)

Bread:

- Pitta Breads (VG)
- Artisan Rolls (GFO / VG)
- Classic Baguette (GFO / VG)



CHILDREN'S MENU

Available for the under 10's. Under 3's are welcome to bring their own food.

Please choose the same option for all of your smaller guests:

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| Childrens Picnic - Sandwich, carrot and cucumber sticks, crisps, apple slice and cupcake - | £8 |
| Chicken nuggets or Burger, with chips and peas | £10 |
| Childrens BBQ - Sausage, chicken breast, burger with bun and choice of side dishes - | £18 |

FOR AFTERS

CAKE OF CHEESE

A delicious selection of Cornish Cheeses to suit everyone's tastes, beautifully decorated and served with crackers and chutneys.

Up to 50 people -	£300
Up to 100 people -	£400
Over 100 people -	£500

DESSERTS

Cornish scone - £7 per person
Plain scone, strawberry jam and clotted cream.

Cornish ice cream - £4 per person
Individual assorted flavour 'theatre' tubs.

Dessert in a jar - £7 per person
Choose between 2 flavours - Eton mess, chocolate & honeycomb mousse, sticky toffee sundae, cream tea sundae.



TEA AND COFFEE

Tea and coffee options available - please contact us for more details.

EVENING FOOD

Chip cones	£4 Small
pasties (steak, cheese, veg)	£5.50
Large Pasties (steak, cheese, veg, vegan)	£8
Mini fish & chips	£9
Antipasti board	£9

Pizza (Margherita, Pepperoni, Mediterranean Veg)
Please cater 1/2 pizza per guest £16





DRINKS MENU

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BRONZE

Half a bottle of wine with meal and glass of prosecco for toast.

Choose from: Solino Bianco, Fiori Sul Muro Sangiovese, Vina Palomeras Rosado Rose.

£20

SILVER

Half a bottle of wine with meal, and glass of prosecco for toast.

Choose from: Bella Tramonto Pinot Grigio, I Castelli Merlot, Enreflores Roasardo Rosé, Prosecco (toast).

£23

GOLD

Half a bottle of wine with meal, and a glass of champagne for toast.

£32.50

Champagne:
Veuve Clicquot Brut NV Brut

Wines:
Bella Tramonto Pinot Grigio
Franschhoek Cellar Unoaked Chardonnay
I Castelli Merlot
Writers Block Shiraz
Entreflores Roasardo Rosé

COCKTAILS

NICHOLSON

Negroni, Pomelo Spritz, Mojito, Elderflower Collins

Up to 25 £10.50 / each
Up to 50 £9 / each
Up to 100 £8 / each

Espresso Martini

Up to 25 £11.50 / each
Up to 50 £10 / each
Up to 100 £9 / each



WINE

WHITE

Solino Bianco VG (Italy) £29.50
Bella Tramonto Pinot Grigio (Italy) £30.50
Le Jardin Chardonnay VG (France) £32
Long White Cloud Marlborough Sauvignon Blanc VG £46

RED

Fiori Sul Muro Sangiovese VG (Italy) £29.50
Writers Block Shiraz (South Africa) £31.50
I Castelli Merlot (Italy) £33.50

ROSE

Vina Palomeras Rosado Rosé VG (Spain) £29.50
Entreflores Rosardo Rosé VG (Spain) £32.50

FIZZ

Famiglia Botter Prosecco (Italy) VG £35
Moet & Chandon £99
Veuve Clicquot Brut NV Brut £99





Photos by: Nick Walker, Ash Springle, Yeah Mike, Alexa Poppe, Maddie Meddings, Verity Westcott, Wild Fern, Neda Riley, Wilde Tide, Chloe Field, I Do Film, Albion Row

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