



Please see our catering and drinks options below. If you would like anything that is not here please do let us know and we tailor a menu. Equally, if you would like a more formal meal, please let us know and we can put you in touch with one of our catering partners.

We need to be notified in advance if any of your party has dietary requirements.

Advance payment is required for all catering and drinks.

Teas and Coffee

£2 per person per serving or

£4 per person for unlimited servings throughout the day

We provide a self service station for your guests to help themselves to a selection of 'From Tree' teas (black, Earl grey and herbal options), fresh coffee and biscuits.

Pastries

£5 per person

Selection of fresh pastries

Breakfast/Brunch menu 2

£12 per person

Fresh pastries and sourdough bread with local butter and homemade jams

Fresh fruit juices

Fruit compote, homemade granola, yoghurt & honey

Elevenes (Croust/Crib)

£4 per person

Selection of tray bake squares (brownies, granola bars, etc.)

Fresh fruit and fruit juices

Lunch Buffet menu 1

£12.50 per person

Sandwich Platter with a variety of different fillings, including vegetarian

Salted Crisps

-

Brownie, Rocky Road and Millionaire Shortbread squares

A selection of Fresh Fruit

Lunch Buffet Menu 2

£18 per person

An Antipasti board with Cold Meats and Focaccia

A selection of Cheeses with Chutneys and Crackers

Dressed Green Salad

Tomato, Basil & Marinated Mozzarella Salad with Balsamic Dressing

Buttered New Potatoes

Cornish Breads & Butter

-

Tarte au Citron with Cornish Clotted Cream

Orange, Lemon and Lime drizzle cake (vegan, gluten-free)

A selection of Fresh Fruit

'Ottolenghi-style' lunch patters (vegetarian)

£22 per person

Fresh focaccia and olive oil

Fruity mango and coconut rice salad

Salad with red onion and walnut salsa

Roasted squash with Chilli Yoghurt and Coriander

-

Orange, Lemon and Lime drizzle cake (GF)

Fresh fruit and yoghurt

(Add cheese board and cold meats for £2 per person)

Afternoon Tea

£15 per person

Selection of traditional and herbal teas

Freshly made scones with homemade jam and Cornish clotted cream

A selection of finger sandwiches and cakes

Drinks

Please let us know in advance if you would like us to open the Scorrier House bar for your event.

We stock Offshore larger and Cold River cider on draft and have a large selection of wines and spirits. We can take cash or card payments from your guests, or you can set up a bar tab.

Below are a selection of the drinks that can be purchased in advance.

House wine (red, white, rose or prosecco) by the glass £5

Offshore (draft, pint) £5

Cold River Cider (draft, pint) £5

Peroni (330ml bottle) £4

Doombar, Tribute or Proper Job ale (500ml bottle) £5

Thatchers cider (500ml bottle) £5

Non-alcoholic Peroni £3

Elderflower £3

Coke, Diet Coke, Lemonade, Ginger beer £2.50

Still or Sparkling water, Orange or Apple Juice £1.50

Spirits and cocktails are available on the bar

Sparkling Wines

Magnifico Prosecco, Italy - £20

A beautiful straw yellow colour with aromas of apples and pears. Fresh, fragrant and fruity.

Castell Llord Cava Classic Brut, Spain - £22

Great quality Cava which is bright and clean with high fruit flavours with a refreshing finish.

Cuperly Brut Champagne, France - £39

Dating back to 1845 and remains today within the original family. This Champagne has a delicious fresh fruit flavour with richness and complexity.

Camel Valley Pinot Noir Rose Brut, Cornwall - £46

Really individual English style in the best possible way. Characteristic aromas of wild strawberries and raspberries, very well balanced with a pure, refreshing finish. Mouth-watering.

White Wines

Farfalla Pinot Grigio, Italy - £16

Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion.

Le Jardin Chardonnay, France - £17

A crisp, fragrant wine with appetising flavours of green apples and citrus on the finish.

Cloud Rock Sauvignon Blanc, Chile - £18

This pale yellow wine with green tints has intense and expressive aromas of fresh fruit, such as grapefruit, green apple and pineapple that intermingle with notes of flowers, jasmine and orange blossom.

Bericanto Pinot Grigio, Italy - £20

Brilliant in colour, intense ripe fruit aromas with slightly aromatic notes, gentle and sapid in the mouth, refreshing taste with an elegant finish.

Southern Dawn Sauvignon Blanc, New Zealand - £22

Classic New Zealand, Marlborough Sauvignon Blanc with a touch of class. Lots of tropical fruit notes with melon and grapefruit. Southern Dawn Sauvignon Blanc is great value and a wine for all occasions.

Villa Blanche Picpoul de Pinet, France - £24

Gleaming bright, with a subtle nose with aromas of white flowers, elderberry and aniseed are underscored by salinity.

Red Wines

Le Jardin Cabernet Sauvignon, France - £16

A mouthful of red berry fruits, soft and juicy.

Franschhoek Cellar Pinotage, South Africa - £17

A dark garnet with a bright purple rim and generous black cherry, clove and raspberry aromas lead into a smooth, juicy palate with redolent ripe mulberry and glimmers of spice.

Growers Gate Shiraz, Australia - £18

Nurtured by the Australian sun, our Shiraz combines vibrant blackberry & liquorice aromas with ripe berry flavours & soft tannins.

Faustino Rivero Tinto Rioja, Spain - £20

A bright wine with red berry aromas underscored by notes of liquorice.

Fortuna Malbec, Argentina - £20

An elegant, fruit forward wine with a violet red colour. The nose is intense, with aromas of fresh red fruits.

Domaine Clavel Chusclan Cordelia Cotes Du Rhone - £22

Vivid notes of black cherry are accompanied by a subtly mineral touch.

Rosé

Quinson Provence Rosé - £18

A dreamy soft pink colour. Elegant and fine-flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.