

CONFERENCE & PRIVATE HIRE MENU

*We offer freshly prepared, locally sourced and organic menus. As much as possible we use our own, home-grown, organic produce. This is grown by a year-round team of amazing volunteers. If there is anything you would like especially, we can cater for any requirements, dietary or taste preference! **All prices include VAT.***

Drinks

Tea & Coffee (self-serve): Organic English Breakfast, Organic filter coffee, delightful herbal teas £1.80pp/ £3pp all day

Jugs of sparkling organic juice/ elderflower cordial: £14.40 for 10 large servings

Light bites

Tasty biscuits to go with tea/coffee: 60p extra pp

Pastries from Baker Tom's or St. Agnes bakery: £3pp / £3.60pp warmed in the oven

Eco Park Buttery Syrupy Flapjacks: £2.40pp (can be vegan & gluten free)

Eco Park 70% dark -Almond-Chocolate Brownie (gf): £3.60pp (can be vegan)

Cake! (Sticky Carrot; Lemon-Almond; Victoria; Rhubarb-Almond; Banana-Spelt): £30 for 10 people

Classic cream tea (large scone, homemade or Cornish jam, clotted cream + self-serve tea): £6pp

St Agnes Bakery veggie/vegan pasty: £3.60 cocktail; £6 large

Eco Park Jumbo veggie (vegan) Sausage Roll: £4.20/ £4.80 with delicious homemade sauces

Sharing snacking boards (homemade peanut butter & hummus; toasted pittas; seasonal crudité; chopped pear & apple) £6pp

Cornish cheese board (with homemade chutneys & butter; crackers; seasonal fruit): £8.40pp

Lunch (prices are for groups of 10 or more)

Seasonal Soup served with Breads & Butter: £4.80pp

-with a filled Pitta/Roll: £7.20pp

Filled Pitta breads (house onion jam, goats cheese & rocket; hummus, sundried tomato & grated carrot; house peanut butter & honey; brie, tomato chutney & spinach; tomato, basil oil & mozzarella): £4.80pp

-Add a garden salad & herb dressing: £7.20pp

-Add a garden salad + a beautifully dressed potato salad/crunchy apple slaw: £9.60pp

-All of this plus a mouth-watering chocolate brownie for afterwards: £12pp

Eco Park Jumbo Veggie/Vegan Sausage roll served with homemade BBQ/brown/sweet chili sauce; crunchy apple slaw & dressed garden salad: £8.40pp

A Mezze Buffet: Garden grown mixed Salad leaves & Herb dressing; Hummus; House marinated mixed olives; mixed breads, olive oil & Dukka; & roast garden veg couscous salad & sundried tomato tapenade. £9.60pp/ £12 followed by a rich Chocolate Almond Brownie.

Traditional Lunch: Seasonal Veg Quiche/ Frittata with Apple slaw, garden mixed salad and herb dressing with breads. £9.60pp

Summery feast: Tortilla patatas with Aioli; Mozzarella, Tomato & Basil Oil; Mediterranean spiced new potatoes; Green garden salad & herb dressing, hummus, breads, Olive oil & Balsamic. £14.40pp