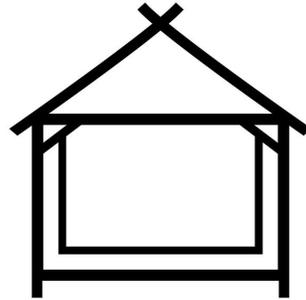


CABANA

Kitchen & Cafe



Here at the Cabana we offer delightful catering to suit your unique wedding experience. The menus are freshly prepared, beautiful and rustic. As much as possible we use our own, home-grown, organic produce. This is grown by a year-round team of amazing volunteers. When it comes to catering for your wedding day, we really know our stuff. Our mission is to take any stress away from you, so you can focus on getting married and spending time with your guests. The staff here are professional, yet laid back and will look after you while you enjoy yourselves and fill your bellies with tasty food throughout your day! If there is anything you would like especially, we can cater for any requirements, dietary or taste preference.

Please note that the below menu is not exhaustive. We are very relaxed and if you would like to design your whole menu with us, we would love to hear your ideas! In regards to seasonality, we tend to replace certain dishes with something more suitable and available during different months and seasons. Our whole menu is also available fully vegan with delicious alternatives offered. If any of your guests are gluten/ dairy/ nut/ soy/ wheat intolerant, we can also create an equally tasty alternative to any of your choices.

Canapes

Griddled courgette, sweet chili & halloumi wrap

Chargrilled aubergine, lemon, tahini & mint on pitta toasts

Slow cook tomatoes, olive oil, balsamic & thyme on focaccia bruschetta

Crushed broad bean, mint, lemon & olive oil on sourdough bruschetta

Black olive and baked tomatoes mini galette

Caramelised red onion chutney & crumbled goats cheese crostini

Green olive tapenade with herb & cheddar twists

Gazpacho shot with toasted ciabatta

Pomegranate glazed beetroot & whipped feta on toasted rosemary focaccia

Apricot koftas on radicchio with yoghurt

Garden vegetable & herb fritters with pickled cucumbers

Gently spiced potato dosas with mango chutney

Indian tomato pickle & root vegetable bhaji

Spanish tortilla tapa with aioli

Miso baked squash, maple glazed blini

Falafel with hummus & spiced tomato pickle

Sri lankan chickpea pancake with coriander chutney

£7.50pp choice of 3

Mezze Nibbles Table (self-serve)

Hummus & dukkah, burnt tomato & red pepper harissa, yoghurt with preserved lemon & tahini, seasonal crudites, pickled cucumbers, garden vegetable antipasti, toasted pita wedges

£6pp

Tapas Table (self-serve)

Tortilla patatas, aioli, skewers of fresh tomatoes, soft onions and roast red peppers, marinated olives, ciabatta toast & extra virgin olive oil

£6pp

Cornish Cream Tea

Warm fluffy scones, lashings of raspberry jam, bowls of fresh strawberries & Cornish clotted cream. Served with self-serve English Breakfast tea, Earl Grey & herbal teas

Vegan Cream Tea

Coconut water scones, raspberry jam, bowls of fresh strawberries & whipped coconut cream. Serve with self-serve English Breakfast tea, Earl Grey & herbal teas with dairy free milks

£7pp

Seasonal Sharing Feast

Squash, sage, caramelised red onion, pecan and goats cheese Wellington

Courgette, pine nut and ricotta tart

Baked leeks and cheddar quiche

Pea, mint & white onion frittata with aioli

Roast tomato tart tatin with pesto

Beetroot tart tatin, balsamic & thyme glaze, toasted hazelnuts

Spanakopita filo pie

Griddled aubergines, tahini & za'atar

Griddled courgettes & pickled lemons

Roast salt & pepper baby potatoes

Crushed herbie butter, boiled new potatoes

Moroccan spiced roast roots & parsley

Maple glazed roast roots & rosemary

Pilaf salad with almonds, raisins & dates

Kale/ french beans/ purple sprouting with extra virgin & pink peppercorns

Herbie lemony tabbouleh

Beetroot, pearl barley, dill & swedish mustard vinaigrette

Freshest tomato salad, basil and mozzarella

Puy lentil, cumin & tahini salad with roast squash, coriander & onions

Choice of 6 dishes, serve with a garden grown green salad, classic vinaigrette & warmed bread selection & Cornish butter

£15pp Buffet

£22.50pp Seated Sharing Banquet , includes seating plan if required

Big Pan Party

1. Burnt aubergine & puy lentil chili, smoky tomato & bean chipotle mole, coriander rice, smashed avocado, zesty slaw, green garden salad, sour cream/ yoghurt, Cornish cheddar, quesadillas & tortillas
2. Root vegetable & apricot tagine, spiced chickpeas tagine with spinach & chard, tabbouleh with dates, feta & preserved lemons, tahini, za'atar & lemon yoghurt, carrot, cucumber, tomato & olive chopped salad, green garden salad, warm flatbreads
3. Sri Lankan Dhal curry, squash & cashew & coconut curry, rice, tomato & onion sambal, carrot & roots sambal, coriander chutney, mango pickle, green garden salad, roti breads
4. Cauliflower korma, tomato & paneer curry, saag aloo, fragrant pilau rice, mango pickle, onion & tomato salad, cucumber yoghurt, naan breads

All big pan options are served from two big pans with a table of all the accompanying sides. The food is cooked in front of your guests and served, street-food style on palm plates, when they are ready!

£14.50pp

- + Banquet seating layout £4.50 extra pp, includes crockery & seating plan if required

Summery BBQ (example menu)

Beautifully marinated garden vegetable & halloumi skewers, chermoula aubergines, burnt asparagus stalks. Served with hummus, tahini-lemon dressing, dukkah spice blend, garden green salad & warm focaccia or flat breads.

£10pp

Puddings

70% dark chocolate brownie

Apple tart tatin

Pear tart tatin

Rhubarb tart tatin

Seasonal fruit crumble pots

Berry Cheesecake

Almond frangipane tart

Sticky toffee pudding

Banoffee pie

Key lime pie

Treacle tart

All desserts are served with seasonal berries and your choice of either single or clotted cream and custard or ice cream. All options above are available vegan.

Choice of 3

£6.50pp buffet

£7.50pp sharing feast style

Evening

Hot jumbo 'sos' rolls: apple, sage & walnut/ tomato, mozzarella & basil/ caramelised red onion/ rosemary & thyme. Served with ketchup & brown sauce

£5pp

Local bakery pasties, delivered hot

£3.50pp cocktail £5pp large

Classic veggie chili & rice

£6pp

Street food nachos, veggie chili, guacamole, sour cream, Cornish cheddar & jalapenos

£7pp

Fluffy baked potatoes served with smoky beans, cheddar & rootsy coleslaw

£7pp

Veggie burgers in brioche or ciabatta baps with Cornish cheddar cheese, tomato, lettuce chipotle mayo, sweet chili, & pickles

£7pp

Sri Lankan dhal with fresh turmeric, ginger & curry leaves & toasted flatbreads

£5.50pp

Cheese

Get in touch with us if you would like us to create a Cornish "cheese cake" or a late night feasting table

Woodfired Pizza

We have a hand built cob pizza oven. It is situated near the fire pit in the courtyard. If you would like to hire one of our Chefs to prepare you and your guests delicious woodfired pizzas on the evening before your wedding, or the evening after, please do let us know. We will make the dough, and prepare the most delicious toppings. Prices start around £10 per pizza.

Kids

Prices are quoted for those aged between 3 and 11. If you think your kids would prefer your adult menu, half portions are available at half the cost of the adult quoted price.

Mini feast

Homemade peanut butter with apple & pear dippers

Hummus with carrot & cucumber dippers

Mini brioche rolls with strawberry jam / honey & butter

Tomato & cheddar cheese puff pastry pizza squares

Jugs of elderflower cordial / apple & orange juice

£6pp

Pasta shells with homemade tomato sauce & grated cheddar

£4.50pp

Fluffy baked potatoes with beans and cheddar

£5pp

Sandwiches

White/multigrain sliced bread or rolls and choice of Cornish cheddar & tomato, jam & peanut butter, honey & butter, Cornish cheddar & pickle, hummus & grated carrot. £4pp

Hot drinks

We use freshly ground coffee for our jugs of filter coffee; locally blended English breakfast tea and a lovely range of herbal teas. We use Cornish milk and there are always two dairy free milk options available.

Self-serve table

£2pp single serving

£3.50pp all day hot drinks

Brought to the table and served by staff after lunch

£2.50pp

Packages

Laid back feasting: starting the day with nibbles from a beautifully laid Mezze or Tapas table; followed by a big pan lunch; ending the evening with your choice of Street food nachos, a fluffy baked potato or a very good burger £25pp

All day banqueting: start the day with canapés, served to your guests by our staff; followed by a seated banquet seasonal sharing feast; ending the meal with puddings and tea & coffee brought to the table; then dancing through the night topped off with a hot Cornish pasty! £40pp

For all our wedding catering there is a minimum spend of £1500 on a Saturday wedding between May and September

Breakfast

If you would like us to open the cafe for your post-wedding day breakfast, please get in touch. You could pre-book breakfast or if you have a large number of guests camping onsite, we can open the cafe doors for them to come in and buy their own breakfast.

For example: Portobello mushroom, veg. sausages & fried egg breakfast bap, served with tea or coffee £7.50

