BBQ's @ The Waterfront

Cooked on the rocks (Minimum of 8 people)

Burgers & Dogs: Served in brioche

(Other Alternatives available V/VG)

Halloumi / Beetroot Hummus / Rocket / Honey

8oz Cornish Beef Patty / Truffle Mayo / Sliced Tomatoes / Gem Lettuce / Dill Pickles

Smoked Hickory 'Dawg' / Sauerkraut / Smoked Ketchup / Sweet Mustard / Pickles

6oz Minted Lamb Burger / Feta Cheese / Spiced Yoghurt / Rocket / Sweet Onion Marmalade

Butterflied Mackerel / Miso Dressing / Asian Slaw

From the Chargrill:

FISH - Mackerel En Paupiette / Grilled Whole Turbot (Basque Style)

BEEF – Cornish 6oz Rump / Minute Steaks

PORK – Chop / Sticky Ribs

LAMB – Rack of Lamb / Kofta

CHICKEN – Steamed and Roasted Wings / Whole Marinated Spatchcock

SHELLFISH – Shell on Tiger Prawns /Half a Cornish Lobster

Sides & Sauces:

Seasonal Greens: Braised / Blanched / Buttered & finished 'on the rocks'

Baby Gem Hearts / Pak Choi / Kohlrabi / Hispi Cabbage / Kalettes / Padron Peppers / Asparagus / Kale / Cavolo Nero

Purple Slaw (With Mayo or naked) / Fries / Handcut Chips / Baked Potato Skins / Gherkins / Kraut / Salt Baked Celeriac / Glazed or Braised Shallots

Get saucy and boost your flavor with a selection of freshly made sauces

Smoked Tomato Ketchup / Sweet Mustard / Peppercorn / Blue Cheese

Chimichurri / Bearnaise' / Salsa Verde / Red Wine Sauce / Creamy Mushroom (VG)

Miso Dressing / 'Baconnaise'

Desserts

Fresh Fruit Salad – Pouring Cream

Chocolate Brownie Stack – Cornish Clotted Cream

Waterfront Eton Mess – Berries & Chantilly cream

Baked on the Coals Banana – Toffee / Chocolate

These menus are only samples of a few things we can do for your special event. If there's something you'd like to have that's 'off menu' our team are more than happy to help.

Feasting Starters:

Half Shell Scallops:

Compound Butters: A selection of three butters to choose from to personalize your event

Yuzu / Miso / Garlic & Herb

'Scallop Pie': Baked with Pastry in a Creamy Fish Sauce

Crudo: Served in a half Shell, Cured and dressing

Rockefeller: 'Baked in a rich buttery sauce and topped with breadcrumbs and herbs'

Hot Smoked Salmon Side 'Tear & Share':

Cucumber / Radish / Lemon / Capers / Creme Fraiche / Shallot Rings / Bread / Good Oil

Oysters 3 Ways:

Crispy Deep Fried / Wasabi Mayonnaise

Herby Breadcrumb 'Rockefeller'

The Classic: shallot vinegar, fresh lemon wedges and tabasco sauce

Cold fish Platter:

½ Pint Prawns / Cocktail Sauce / Steamed Mussels / Oysters / Crab / Steamed

Lobster / Cockles / Lemon Wedges / Shallot Reduction / Citrus Mayonnaise / Local Sourdough Bread

(Served with Picks / Crackers / Spoons / Sharing Utensils)

'Dutchy Charcuterie' Platters:

Three styles of the finest Cornish Charcuterie with all the condiments:

Pickles / Preserves / Local Sourdough bread / Good Oil / Balsamic / Whipped Cornish Butter

Chick 'N' Dip:

Bone in Chicken Wings / Selection of Homemade Sauces

Choose From - Chimichurri / Sweet Chilli / Gochujang / Green Sauce / Cool Ranch / Harissa Mayo / Sweet & Sticky Soy

'Waterfront' Nibbles Board:

Chorizo Picante Balls / Chargrilled Flatbreads / Salt & Pepper Squid / Our Own Battered Fish Goujons / Local Sourdough Bread

In-House Hummus / Garlic Aioli / Homemade Tartare / Lemon / Balsamic / Good Oil

Epic Vegetarian Platter:

In-Hummus / Sourdough Bread / Halkidiki Olives / Balsamic Onions / Piccolino Peppers

Crackers & Cheese

Stuffed Portobello Mushrooms:

Braised Pearl Barley, Diced Feta, Chopped Herbs

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Feasting Mains:

'The Main Event'

FISH

Chargrilled Whole Sea Bass
Preserved Lemon Gremolata / Crispy Capers / Micro Coriander

Coconut Curried Salmon, Cod or Monkfish
Served in a sharing pot / Red Chillies / Spring Onion / Black Onion Seeds / Lime

Whole Cornish Turbot
Braised Baby Fennel / Creamed Leek & Cornish Clam Sauce / Charred Lemons

Plaice, Megrim or Dover Sole
Zesty Lemon & Parsley Butter Sauce / Capers / Lemon Zest / Sourdough Croutons

VEGETARIAN

Orange Braised Chicory Tart
Red Onion Marmalade / 'Padstow Ele' Soft Cheese / Szechuan Pepper /Rapeseed Oil / Celery Leaf

Sweet Potato & Chickpea Massaman
Onion Bhaji / Fresh Minted Cucumber Yoghurt / Chilli / Spring Onion / Crisp Onion

Cauliflower Steaks
Roasted in Butter / Crisp Hazelnut Dukkah / Cumin Yoghurt / Tea-Soaked Raisins

MEAT

Chateaux / Cote De Boeuf / Tomahawk Steak
Pink Peppercorn Sauce / Confit Tomatoes / Portobello Mushrooms
(Alternative sauces available Bearnaise / Red Wine Jus / Chimichurri

Beef Brisket (Spoon & Share) (Blade/Short rib)
Braised Shallots / Pickles / Award Winning Sausage / Battered Onion Rings / Cooking Juices
(Pork / Lamb option)

Buttermilk Spatchcock Chicken
Grilled & Spiced Spatchcock Chicken / Green Sauce (Garlic & Herb) / Lemon / Thyme

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Feasting Desserts:

'Waterfront Eton Mess'
Individual Meringue Nests topped with Chantilly Cream, Macerated Summer Berries and Lemon Balm

Cornish Cheeses
Celery / Grapes / Cheeseboard Chutney / Quince / Glazed Figs / Gourmet Crackers
Port Reduction

Chocolate Fondant
Madagascan Vanilla Bean Ice Cream / Macerated Strawberries / Chocolate Sauce
Biscuit Crumb

Ultimate Brownie (V, VG)
Rich Chocolate Brownie / Fresh Fruit / Lemon Balm / Chocolate Sauce / Vanilla Ice Cream

Scones & Cream
Cornish Made Fruit/Plain Scones / Cornish Clotted Cream / Preserves / Honey

Tiramisu
Soaked Sponge Fingers in Cornico's House Blend Espresso / Mascarpone Cream
Grated 70% Dark Chocolate

Chocolate & Orange
Orange Segments, Peel & Sorbet / 70% Rich Dark Chocolate Mousse / Honeycomb
Topped with a Crispy Chocolate Tuille

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