

dish

C O R N W A L L

SIMPLY FANTASTIC FEASTS

YOUR WEDDING DAY EXPERIENCE





IT'S ALL ABOUT THE DETAIL WHEN IT COMES TO DELIVERING SOMETHING TRULY SPECIAL FOR THOSE OCCASIONS THAT MEAN SO MUCH IN OUR LIVES. EVERYTHING IS POSSIBLE WITH DISH CORNWALL. REST ASSURED, WE'LL MAKE SURE YOU AND YOUR GUESTS WILL ENJOY A FEAST THEY'LL NEVER FORGET.



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SIMPLY FANTASTIC FEASTS



~ CORNISH INSPIRED CANAPES ~

FISH & CHIPS - TARTARE SAUCE
SMOKED BELLY PORK - BLACKBERRY JAM
LOBSTER - TOASTED BRIOCHE - LEMON MAYONNAISE
PICKLED YARG - CHILLI JAM SPIDER CRAB -
SOURDOUGH - MISO MAYONNAISE SCALLOPS -
SEAWEED BUTTER - LEMON

~ ARANCINI ~

ARRABBIATA & PARMESAN
CORNISH CRAB & SAFFRON AIOLI
WILD MUSHROOM & THYME
NDUJA & MOZZARELLA
GREEN PESTO & OLIVE
SMOKED HAM & GOUDA

~ CROSTINI & MORE ~

BEEF CARPACCIO - TRUFFLE - CAPERS
BEETROOT CURED SALMON
SMOKED MACKEREL - PICKLED SHALLOTS
CAMELISED ONION - HUMMUS
DEEP-FRIED OLIVES
CRISPY SQUID - GARLIC AIOLI



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SIMPLY FANTASTIC FEASTS

SHARING STARTER

BREAD & SEAWEED BUTTER

OLIVES & SUN-DRIED TOMATOES

ROASTED BEETROOT HUMMUS & SALSA VERDE

THEN ADD...

MEAT & FISH

~CHOICE OF TWO~

SELECTION OF CHARCUTERIE - PICKLES

DRESSED CORNISH CRAB

MACKEREL PATE

NEWLYN SCALLOPS - LEMON BUTTER

SMOKED SALMON - CAPERS

VEGETARIAN

~CHOICE OF ONE~

CHARRED MARINATED VEGETABLES

CAPRESE SALAD

BABA GANOUSH

OLIVE TAPENADE





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SIMPLY FANTASTIC FEASTS

INDIVIDUALLY PLATED STARTER

~CHOICE OF 2~

CARPACCIO OF CORNISH BEEF - CAPERS - BASIL PESTO - PARMESAN SHAVINGS - WILD ROCKET

ROASTED PEACHES - PROSCIUTTO - FETA - SEA SALTED CIABATTA - SALAD LEAVES

CORNISH SCALLOP - ROCK SAMPHIRE FRITTER - SUMMER SALSA - CORIANDER

CORNISH SMOKED TROUT - DILL CREAM - CRISP CAPERS - SOURDOUGH CROUTON

GOATS CHEESE AND FIG - CARAMELISED SHALLOT AND BALSAMIC OIL - ROCKET (V)





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CORNWALL

SIMPLY FANTASTIC FEASTS

MAIN COURSE

SAGE & GARLIC PORCHETTA - CRACKLING - CIDER GRAVY

ROASTED SIRLOIN - RED WINE GRAVY - CARAMELISED SHALLOTS

GRILLED LEMON CHICKEN - SALSA VERDE

CORNISH LAMB - SHALLOT GRAVY - MINT PESTO



VEGETABLE WELLINGTON - FIRE ROASTED RED PEPPER GRAVY

GNOCCHI - SLOW COOKED TOMATOES - GREMOLATA

FETA & SPINACH PARCEL - LEMON OIL

CORNISH CHARGRILLED MACKEREL - SALSA VERDE - ROCK SAMPHIRE

BAKED HAKE - SAUCE VIERGE

ROASTED CORNISH COD - SAUCE BEARNAISE

*SERVED WITH POTATOES, SEASONAL VEGETABLES & SALAD LEAF GARNISH



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SIMPLY FANTASTIC FEASTS

DESSERTS

TART AU CITRON - CREME FRAICHE

STICKY TOFFEE PUDDING - CLOTTED CREAM

PAVLOVA - ELDERFLOWER CREAM - FRUIT COULIS

SICILIAN ORANGE & ALMOND CAKE - TOASTED PISTACHIO

CHOCOLATE & SEA SALTED CARAMEL TORTE - CREME FRAICHE

VANILLA CREME BRULEE - BISCOTTI

APPLE & CARAMEL CRUMBLE - CUSTARD

BAKED VANILLA CHEESECAKE - BERRY COMPOTE

LEMON POSSET - SHORTBREAD





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C O R N W A L L

SIMPLY FANTASTIC FEASTS

EVENING FOOD*

CORNISH PASTIES

~ TRADITIONAL STEAK

~ VEGETABLE OR CHEESE AND ONION

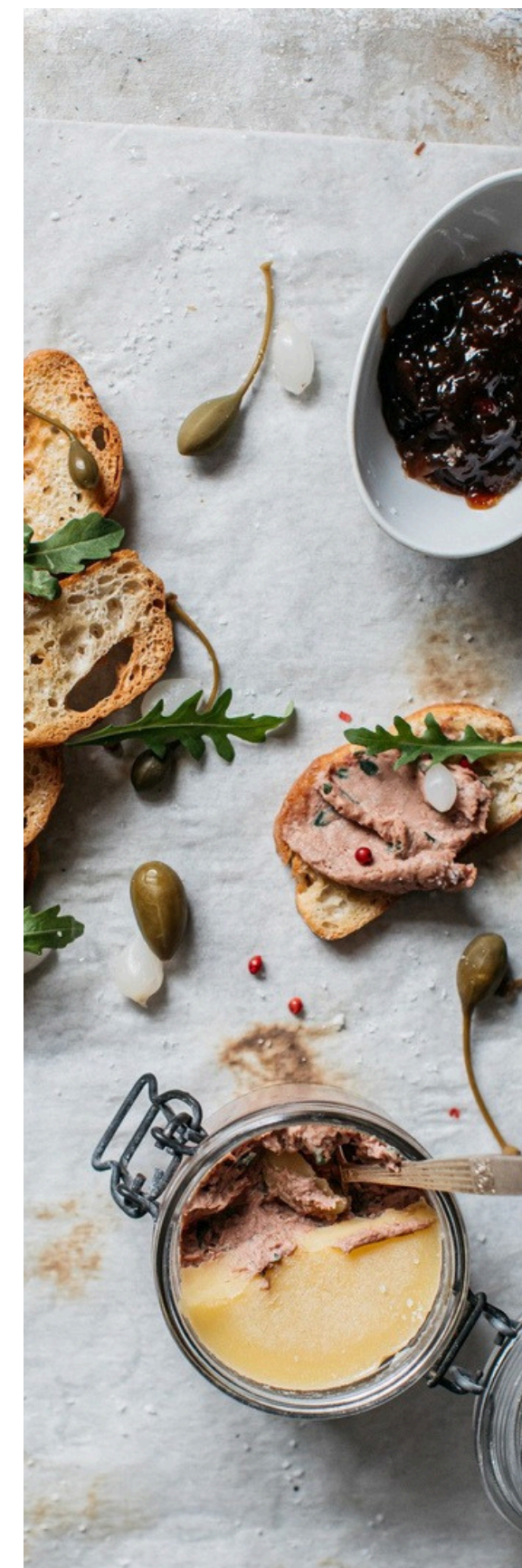
~OR~

CHEESE BOARD

CHEESES - CHUTNEY - PICKLES - CRACKERS - FRUIT

*OTHER EVENING FOOD OPTIONS INCLUDE: PIZZA ~ PAELLA ~ BURGERS ~ PULLED PORK BUNS

(SUBJECT TO ADDITIONAL CHARGE)





CAN YOU ORGANISE WAITING TEAM FOR OUR WEDDING?

OF COURSE WE WILL HELP YOU AND BOOK A TEAM ON YOUR BEHALF!

DO WE NEED A WEDDING PLANNER/ON-THE-DAY COORDINATOR?

WE ALWAYS RECOMMEND USING A WEDDING PLANNER AS THEY SAVE YOU TIME BY MANAGING THE WEDDING PLANNING WORKLOAD WHILE STICKING TO YOUR BUDGET WHICH WILL GIVE YOU TIME TO ENJOY YOUR BIG DAY.

IS THE BOOKING FEE DEDUCTED FROM OUR FINAL INVOICE?

THE BOOKING FEE NOT ONLY SECURES YOUR WEDDING DATE, IT ALSO COVERS ALL YOUR WEDDING ADMINISTRATION, PLANNING MEETING WITH FOOD SAMPLING AND LIAISING WITH YOUR VENUE AND SUPPLIERS.

THE FEE IS NON-REFUNDABLE, NOR IT IS DEDUCTIBLE.

WHEN IS OUR FINAL PAYMENT DUE?

YOUR FINAL PAYMENT IS DUE 6 WEEKS BEFORE YOUR BIG DAY.



FAQS

WE SEEM TO HAVE LOTS OF FRIENDS & FAMILY WITH DIETARY REQUIREMENTS. IS THIS A PROBLEM TO CATER FOR?

AS LONG AS WE KNOW IN ADVANCE, WE CAN CATER FOR ALL REQUIREMENTS. PLEASE NOTE THAT WE WORK WITH ALL RECOGNISED ALLERGENS SET BY THE FSA.

WHEN DO YOU NEED TO KNOW OUR NUMBERS OF GUESTS?

6 WEEKS AT THE LATEST DUE TO THE FINAL PLANNING, PREPARATION AND PAYMENT.

WE ARE STRUGGLING TO CHOOSE OUR CATERERS AS THERE ARE SO MANY... WHAT DO YOU SUGGEST WE DO?

IF YOU LIKE THE SOUND OF OUR SAMPLE MENUS BUT NEED MORE INFORMATION TO MAKE YOUR DECISION PLEASE CONTACT US VIA PHONE, TEXT, EMAIL OR SOCIAL MEDIA.

IF WE BRING OUR OWN FOOD, ARE YOU ABLE TO SERVE IT?

UNFORTUNATELY THIS IS SOMETHING WE CANNOT HELP YOU WITH DUE TO VARIOUS REASONS, HEALTH & SAFETY AND INSURANCE POLICIES ARE AMONGST THE MAIN CONSTRAINS.

CAN WE INCORPORATE OUR FAVOURITE DISH TO THE MENU?

ABSOLUTELY! YOUR MENU SHOULD REFLECT YOUR STYLE AND WEDDING JOURNEY AND WE ARE MORE THAN HAPPY TO HELP YOU BY, FOR EXAMPLE, FOLLOWING A FAMILY RECIPE.



DO YOU PROVIDE MEALS FOR OTHER SUPPLIERS?

YES, WE ARE MORE THAN HAPPY TO SUPPLY FOOD FOR ALL YOUR SUPPLIERS. THEY ARE PRICED AT £20 PER PERSON.

DO DISH CORNWALL RUN A BAR?

OUR PRIORITY IS FOOD SERVICE SO NO, WE DON'T. HOWEVER, WE WORK WITH SOME AMAZING BAR COMPANIES AND VENUES WHO ARE HAPPY TO HELP WITH EVERYTHING YOU NEED!

ARE WE ALLOWED TO ADD MORE DISHES TO OUR MENUS?

WE ENCOURAGE YOU TO HAVE THE MENU YOU DREAMT OF. WHETHER IT IS AN OYSTER BAR OR A VARIETY OF YOUR FAVOURITE DESSERTS...ANYTHING GOES!

DO YOU PORTION OUR WEDDING CAKE AND DO YOU CHARGE FOR THIS?

WE DON'T CHARGE TO CUT YOUR WEDDING CAKE AS LONG AS IT FITS WITHIN OUR ALLOCATED SERVICE TIME.

WHAT HAPPENS WITH ANY LEFT OVER WEDDING FOOD?

DUE TO HEALTH & SAFETY REGULATIONS AND OUR CONTRACTS WITH THE VENUES ALL FOOD SUPPLIED BY DISH CORNWALL ON THE DAY NEEDS TO BE REMOVED FROM THE SITE.



FAQs

WHAT IF THE WEATHER IS BAD AND WE HAVE PLANNED FOR PART OF THE FOOD TO BE OUTSIDE?

AS UNPREDICTABLE AS THE CORNISH WEATHER CAN BE WE WILL DISCUSS ALL POSSIBLE SCENARIOS DURING OUR MEETING AND WILL WORK ON A WEATHER CONTINGENCY PLAN.

CAN WE SAMPLE SOME OF YOUR FOOD?

ABSOLUTELY! ALL OUR COUPLES ARE INVITED FOR AN INFORMAL MEETING AT OUR WORKSHOP WHERE THEY CAN SAMPLE SOME OF OUR FAVOURITE CANAPES AND TALK EVERYTHING WEDDING IN DEPTH.

WE WILL NEED TABLE LINEN AND NAPKINS. DO YOU INCLUDE THIS?

AS THIS IS A PERSONAL CHOICE, WE DON'T INCLUDE THIS IN OUR QUOTES. WE CAN HOWEVER TALK YOU THROUGH IDEAS DURING YOUR PLANNING MEETING AND POINT YOU THE RIGHT DIRECTION.

HOW LONG DO WE NEED TO ALLOW FOR FOOD SERVICE?

WE USUALLY ALLOW 2,5-3 HOURS TO SERVE A 3-COURSE MEAL FOR A PARTY OF 100 GUESTS.

IF YOU HAVE ANY MORE QUESTIONS, PLEASE DON'T HESITATE TO ASK US...



“DISH CATERED FOR OUR WEDDING AND IT IS THE BEST FOOD AND SERVICE I HAVE EXPERIENCED AT ANY EVENT I HAVE ATTENDED. EVERY SINGLE THING ON THE MENU WAS DELICIOUS. THE TEAM ARE SIMPLY GREAT PEOPLE, AND THEY GO ABOVE AND BEYOND TO MAKE SURE THAT YOUR SPECIAL DAY EXCEEDS YOUR EXPECTATIONS. I CANNOT RECOMMEND DISH HIGHLY ENOUGH AND I TRULY THANK THEM FOR THE HUGE PART THEY PLAYED IN THE BEST DAY OF OUR LIVES.”

C&J

“SPECTACULAR! WHEN WE FIRST VISITED WITH MARK, DAVID & SOPHIE FOR OUR WEDDING PLANNING MEETING, WE IMMEDIATELY FELT AS THOUGH WE WOULD BE TAKEN CARE OF LIKE FAMILY. NOT ONLY IS THEIR FOOD DELICIOUS AND SUSTAINABLY SOURCED, BUT YOU CAN ALSO TELL THEIR CREATIONS COME FROM A PLACE OF LOVE AND PASSION. SOPHIE’S ATTENTION TO DETAIL AND ORGANISATION MADE US FEEL SO COMFORTABLE AND WE HAD NO DOUBT THAT OUR WEDDING DAY WOULD RUN SMOOTHLY IN HER CAPABLE HANDS. MARK, DAVID, & SOPHIE – WE CANNOT THANK YOU ENOUGH FOR THE MEMORIES YOU HELPED CREATE, AND FOR THE KINDNESS AND WARMTH WE FELT FROM YOU FROM DAY ONE.”

FOREVER GRATEFUL.

J&M