

SAMPLE MENU 1 - 'BRILLIANT'

£29.95 per person

TO START

Mediterranean Vegetable Terrine
Oatcakes and Spicy Tomato Chutney

Potted Prawn and Brown Shrimp
Pineapple Salsa

Brown Onion Soup
Diced Emmenthal

TO FOLLOW

West Country Free Range Chicken Supreme
Sage & Onion Stuffing, Pork & Bacon Roll

Braised Lamb Shoulder
Ratatouille

Pan Fried Hake
Green chilli Salsa

TO FINISH

Mint Choc Chip Panna cotta
Coffee Ice Cream

Lemon Meringue Pie
Clotted Cream

White Chocolate Tart
Pistachio Ice Cream



01288 355460

sales@hebasagroup.co.uk
anmorhotel.co.uk

An Mor, Hartland Terrace, Bude, Cornwall EX23 8JY, United Kingdom

SAMPLE MENU 2 - 'AMAZING'

£39.95 per person

TO START

Smoked Mackerel and Trout Mousse,
Cucumber Dressing, Cod Caviar

Liver and Orange Pate
Melba Toast and Red Onion Chutney

Wild Garlic and Onion Soup
Ginger Salsal

TO FOLLOW

Soy Glazed Marinated Duck Breast
Pak Choi

Sous Vide Lamb Rump
Honey Glazed Baby Courgette

Pan Seared Sea Bream
Garlic Wild Mushrooms

TO FINISH

Chocolate Box
Salted Caramel

Sticky Toffee Pudding
Cornish Clotted Cream

Glazed Pineapple Tart
Mango Sorbet



SAMPLE MENU 3 - 'OUT OF THIS WORLD'

£49.95 per person

TO START

Pan Seared Westcountry Pigeon Breast
Walnuts, Raspberry and Chocolate

Cured Salmon & Lobster Tails
Pineapple, Granola and Lemongrass

Goats Cheese Panna cotta
Beetroot Carpaccio, Apple and Fennel Dressing

Mediterranean Vegetable Terrine
Oatcakes and Chutney

TO FOLLOW

36 Hour Belly Pork
Pork Puffs, Spiced Carrots and Confit Fennel

Cornish Beef Wellington
Mushroom Duxelle, Braised Red Cabbage and
Sweet Potato Fondant

Pan Fried Monkfish,
Crab Bon Bon, Boulangere Potato and
Saffron Infused Tenderstem

TO FINISH

Pistachio Cake
Poached Baby Pear, Ginger Beer Gel & Blackberry Ice Cream

Passionfruit Mousse
Mango Pastille, Sugared Almonds and Biscotti

Flowing Heart Chocolate
White Chocolate Doughnut and Caramel Ice Cream



01288 355460

sales@hebasagroup.co.uk
anmorhotel.co.uk

An Mor, Hartland Terrace, Bude, Cornwall EX23 8JY, United Kingdom

ROOM HIRE

Wedding Ceremony £350

Outside Ceremony £350

Darwin Suite £1,500

Terrace (exclusive use) £700

SAMPLE DRINKS MENU 1

£18.95 per person (p/p)

A glass of Pimms for the reception drink

1 glass of wine per person with the wedding breakfast

A glass of Prosecco for the toast

SAMPLE DRINKS MENU 2

£24.95 p/p

A glass of Prosecco for the reception drink

Half a bottle of wine per person with the wedding breakfast

A glass of Prosecco for the toast

SAMPLE DRINKS MENU 3

£32.95 p/p

A glass of Champagne for the reception drink

Half a bottle of wine per person with the wedding breakfast

A glass of Champagne for the toast

SAMPLE CANAPES MENU

Mustard Seed, Smoked Paprika and Parmesan Palmers

Smoked Salmon and Dill Bellini's

Ham Hock and Parsley Pressing

Halloumi, Salted Cucumber and Marinated Olive Kebab

Rolled Ham, Rocket, Capers and Cream Cheese Tortilla

Chicken Yakitori, Spring Onion, Flat Mushroom

Baby Mediterranean Vegetable Pesto Coupelle

Citrus Prawn Ceviche Cone Fresh Lime, Extra Virgin Olive Oil

Cherry tomato, Baby Mozzarella and Aged Balsamic Kebab

Pulled Pork and Harissa Mayonnaise Profiterole

Cornish Blue Cheese, Apple, Celery, Canapé Spoon

4 options £5.95 p/p

6 options £8.95 p/p

8 options £9.95 p/p



SAMPLE BBQ MENU

Moroccan Spiced Lamb & Mediterranean Vegetable Skewers

Tandoori Chicken Breast Strips

Garlic and Chilli Oil King Prawns

Venison Sausages

4oz Beef Burger

4oz Honey and Chipotle Marinated Steak

Jerk Pork and Pineapple Skewers

Goats Cheese, Beetroot and Butternut Squash Burger

Hog Roast option (minimum 80 people)

Hog Roast (plus 'Sides') £17.95 p/p

3 items (plus 'Sides') £14.95 p/p

5 items (plus 'Sides') £17.95 p/p

7 items (plus 'Sides') £19.95 p/p

SIDES

Lime and Chilli Corn on the cob

Hot buttered parsley new potatoes

Tomato, cucumber and coriander salad

Piri-Piri Rice and Bean Salad

Red Cabbage and Crème Fresh Slaw

Mixed Leaves

4" floured bap

SAUCES (included)

Tomato salsa, Mayonnaise, Mustard

Sweet chilli sauce & House dressing

SAMPLE EVENING BUFFET MENU

Mini Hebasca Burgers

Selection of Fresh Hand Cut Sandwiches

Pear and Gorgonzola Pizza

Piri Piri Chicken Wings

Charcuterie and Cheese Platter

Cocktail Meat and Cheese and Onion Pasties

BBQ Ribs

Vegetable Samosas

Mushroom and Blue Cheese Tart

Chorizo Frittata

Plaice Goujons

Mini Jacket Potatoes stuffed with Cream Cheese

Mini Sausages with Honey and Sesame Glaze

Selection of Cupcakes

6 options £14.50 p/p *8 options* £19.50 p/p

10 options £22.95 p/p

SAMPLE EVENING SNACKS MENU

Bacon or Sausage Baps with Ketchup and Brown sauce £4.95

Traditional Cornish or Cheese Pasties £5.50

BBQ (*see BBQ menu left*)

Hog Roast (*see BBQ menu left*)

Fish and Chip Cones £8.95

WEDDING CHEESE CAKE £350

Why not try a savoury alternative to a traditional cake. Our chefs can provide you with a stunning four tiered Wedding Cake, made purely of delicious Cornish cheese wheels and displayed for your special day. Dressed, displayed, and then cut and served with accompaniments the Cheese cake can be served either with your Wedding Breakfast or for with your evening buffet.

