



Private Functions
at
The Britannia Inn

Party Hire Tariffs

Private Function Suite Hire £150.00

Marquee Hire w/o Private Bar £200.00

Marquee Hire with Private Bar £250.00

DJ/Disco; Party from £180.00 / Wedding from £250.00

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Coffee, Cake & Cream Teas

Available 9am – 4pm @ £5.95 Per Head

Minimum 20 Persons

Freshly Brewed Pot Of Tea And Pot Of Coffee

With A Choice Of Two From The Following:-

Scone, Strawberry Jam & Cornish Clotted Cream

Saffron Cake

Custard Tarts

Chocolate Brownie (Gluten Free)

Coffee & Walnut Cake

Cornish Pasty Supper

Available 12-9pm - £4.95 Per Head

Minimum 20 Persons

Freshly Baked Local Small Cornish Pasty (Steak Or Cheese) With Assorted Sauces

Add Seasoned Potato Wedges For £1.00 Per Head

£2.50 Supplement To Choose 1 Dessert From The Following

Chocolate Brownie (GF)

Fruit Skewers

Chocolate Profiteroles

Daytime Finger Buffet

Available 12 – 6pm @ £9.95 Per Head

Minimum 20 Persons

Cornish Cocktail Pasty (Steak Or Cheese)

Mixed Salad Leaves & Crudités

Hot Sausage Rolls

Assorted Sandwiches – Ham, Beef, Cheese & Tuna

Homemade Vegetable Quiche (v)

Seasoned Potato Wedges With Garlic & Herb Mayonnaise Dip

King Prawns In Filo With Sweet Chilli Dip

£2.50 Supplement To Choose 1 Dessert From The Following

Chocolate Brownie (GF)

Fruit Skewers

Chocolate Profiteroles

**Self-serve pots of tea or coffee with biscuits £30.00 per pot
(Approximately 30 servings per pot)**

Reception Buffet

Available 12 – 9pm @ £12.95 Per Head

Minimum 20 Persons

Cornish Cocktail Pasty

Vegetable Quiche (v)

Sausage Rolls

Seasoned Potato Wedges

Breaded Plaice Goujons

Please Select 3 Further Options From The Following

Vegetable Samosas (v)

Honey & Hoisin Glazed Chicken Drumsticks

Vegetable Spring Rolls (v)

King Prawns In Filo With Sweet Chilli Sauce

Buttered Corn On The Cob (v)

Selection Of Filled Pitta Breads;

Coronation Chicken, Spicy Beef, Prawn & Harissa Mayonnaise,
Tuna & Sweetcorn, Cheese & Chutney

Hogs Pudding & Vegetable Skewers

£2.50 Supplement To Choose 1 Dessert From The Following

Chocolate Brownie (GF)

Fruit Skewers

Chocolate Profiteroles

**Self-serve pots of tea or coffee with biscuits £30.00 per pot
(Approximately 30 servings per pot)**

Celebration Seated Buffet Menu

Minimum 40 Persons

Honey Roasted Ham

Cornish Topside of Beef

Coronation Chicken

Smoked Fish Platter

King Prawns In Filo

Warm Vegetable Quiche (v)

Buttered New Potatoes

Baby Jacket Potatoes

Warm Bread Rolls

Corn on The Cob (v)

Curried Egg

Dressed Salad Leaves

Niçoise Salad

Pasta Salad

Assorted Pickles/Beetroot

Desserts To Follow

Chocolate Profiteroles

Strawberry & Clotted Cream Pavlova

Belgian Chocolate Cheesecake

Fruit Skewers

£22.95 Per person

Sample- Three Course Set Menu

Starter

Homemade Soup, Warm Bread Roll & Butter- Please Ask For Options

Traditional Prawn Cocktail In Marie-Rose Sauce, Brown Bread & Butter

Chef's Homemade Chicken Liver Pate, Toast & Plum Chutney

Main

Roasted Topside Of Cornish Beef, Yorkshire Pudding & Gravy

or

Roast Breast Of Chicken, Chipolata Stuffing & Gravy

Roasted Cod, White Wine & Dill Sauce

or

Oven Baked Fillet of Salmon, Provencale Sauce

Gorgonzola & Walnut Gnocchi, Wild Mushrooms, Spinach, Basil & Wild Garlic
Pesto Cream with Parmesan (V) (N)

-All Served With Roast Potatoes & Roasted Fresh Vegetables-

Dessert

Chocolate Fudge Cake, Cornish Clotted Cream

Strawberry, Passion Fruit & Clotted Cream Meringue Stack (GF)

Cornish Ice Cream- Strawberry; Chocolate Or Vanilla

Finished With

Tea Or Coffee With Biscuit

£24.95 per person