

The
Britannia^{Inn}
and Waves Restaurant



Private Functions, Events & Celebrations
at The Britannia Inn



The Britannia Inn & Waves Restaurant, Tregrehan, Par, Cornwall, PL24 2SL
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Exclusive Hire of Marquee

The Britannia has fabulous affordable private hire facilities along with friendly professional staff to cater for all your requirements. Choose from our all year-round luxury marquee with heating and private fully stocked bar accommodating for up to 100 seated or 150 non-seated guests. Alternatively, we offer a smaller private function suite which accommodates A maximum of up to 60 guests.

Both facilities are the perfect venue for;

Celebrations
Birthday Parties
Corporate Events
Wake Gatherings
Christenings
Charity Events
Annual Dinner Events
Presentation Evenings

Allow us to take the stress away and help organise menus and packages to suit your requirements, plus advise and book your preferred choice of entertainment if applicable.

**Please note we are unable to allow customers to provide their own catering.*

Delightful 4* Guest Accommodation

All En-Suite
Single, Double, Twin & Family Sized Rooms
Full English & Continental Breakfast
Official AA 4* Rating
3 Bedroom Private Apartment
Prices From £75.00



Hire Tariffs

Function Suite Hire
from £150.00

includes set up, table linen, overhead projector & screen if required.

Marquee Hire without private bar
£200.00

includes set up, table linen, chair covers and choice of colour chair sashes, heating & ceiling fairy lights plus wall mood lighting.

Marquee Hire with private bar
£250.00

includes all the above plus fully stocked private bar with cash and credit card payment facilities (Minimum 50 persons in attendance)

Live entertainment including bands and DJ can be booked for either area subject to our terms & conditions. Please ask for further details of these.



Britannia Three Course Set Menu

£19.95 Per Person
(minimum order 30 persons)

Starter

Homemade soup, with warm bread roll & butter
Please ask for options

Traditional prawn cocktail in Marie - Rose sauce, served with brown
bread & butter

Main

Roasted topside of Cornish beef, Yorkshire pudding & gravy

Roasted cod with white wine & dill sauce

Both served with roast potatoes & fresh roasted vegetables

Dessert

Chocolate and salted caramel torte with Cornish vanilla ice cream

Cornish ice cream : Strawberry, chocolate or vanilla

Finished with tea or coffee with a biscuit



Set Menu Choice

Starter

Choose a max of 3 options

Homemade soup with warm bread roll & butter

Creamy tomato & basil

Leek and potato

Mushroom

Vegetable

French onion

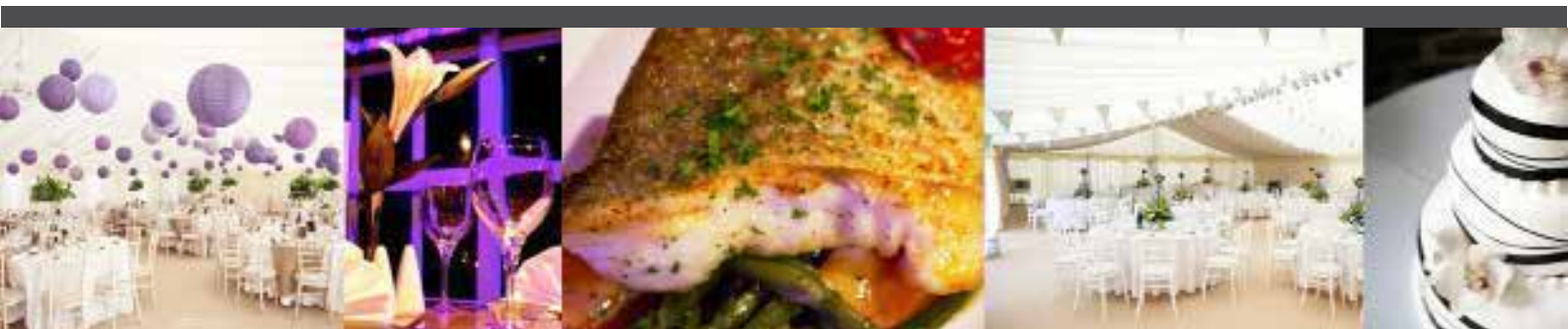
Baked Cornish goats cheese with poached pear & walnut salad (v)

Gala melon & fresh fruit with mango sorbet (v)

Crayfish & prawn seafood cocktail in Marie - Rose sauce,
served with brown bread & butter

Smoked chicken with dressed salad leaves &
champagne & tarragon mustard

Homemade chicken liver pate served with "patnicks" Cornish relish & toast



Set Menu Choice

Main Course

Choose a max of 3 options

Braised Cornish steak in rich red wine, mushroom & thyme sauce,
served with onion rings

Roasted cod with white wine & dill sauce

Roasted chicken with chipolata in bacon with stuffing

Roasted vegetable tart topped with Cornish blue cheese (v)

Grilled salmon fillet with Provençal sauce

Roasted topside of Cornish Beef, Yorkshire pudding & gravy

Lamb shank with rosemary & red onion sauce

Wild mushroom & fettuccine bake with creamy garlic sauce
& smoked cheddar crust (v)

All served with roasted potatoes & fresh roasted vegetables



Set Menu Choice

Dessert

Choose max of 3 options

Apple and blackberry crumble with custard

Fresh fruit salad with Cornish clotted cream

Chocolate and salted caramel torte with Cornish vanilla ice cream

Honey parfait with chocolate truffles

Homemade coconut pavlova, fresh strawberries & Malibu syrup

Sticky toffee pudding with butterscotch sauce & caramel ice cream

Cornish ice cream - Strawberry, Chocolate, salted caramel or vanilla

*Mini Cornish cheeseboard selection:

Cornish blue, cheddar & Tintagel smoked cheddar with plum chutney
and biscuits

**£2.00 ph supplement*

Finished with

Tea or Coffee with a biscuit

Two courses £18.95ph or Three courses £24.95ph

Please note this menu is only available for bookings of
minimum 30 persons & is not available for
Sunday lunch reservations

Coffee, Cake & Cream Teas

Available 10am - 4pm at £5.00 per head

Freshly Brewed pots of tea and coffee with a choice of two from the following:

Scone, strawberry jam & Cornish clotted cream

Saffron cake

Custard tarts

Chocolate brownie (gluten free)

Coffee and walnut cake

Daytime Finger Buffet

Available 12p, - 6pm at £7.95 per head

Cornish cocktail pasty (steak, cheese or vegetable)

Assorted filled soft rolls (Ham, beef, cheese or tuna with garnish)

Breaded chicken drumsticks

hot sausage roll

Seasoned potato wedges with Garlic & herb mayo dip

Self - serve pots of tea or coffee at £30.00 per pot
(25 servings per pot)

Finish with scones, jam & cream at £1.95ph or saffron cake at £1.45 ph

Cornish Pasty Supper

Available 12pm - 9pm from £4.95ph

To include freshly baked local small Cornish pasty with assorted sauces

Reception Finger Buffet

Available 12pm - 9pm at £10.95 per head

Included:

Cornish cocktail pasty

Vegetable quiche

Pulled pork potato shells

Seasoned potato wedges

Please choose and add 3 further options from the following

BBQ chicken drumsticks

Hot breaded chicken drumsticks

Hot sausage rolls

Vegetable spring rolls

King prawns & sweet chilli dip

Breaded plaice goujons

Vegetable Samosas

Spinach and feta cheese lattice pie

Followed by:

Chocolate Brownie

or

Scone, strawberry jam & Cornish clotted cream

Hot Drinks

Tea £30.00 per pot (approx 25 servings per pot)
Or £1.95ph served to your table

Coffee £30.00 per pot (approx 25 servings per pot)
Or £1.95ph served to your table

Celebration Seated Buffet Menu

*Available 12pm - 9pm at £17.95 per head
(minimum of 30 Persons)*

Sliced Cornish meats - Home cooked honey roasted ham & Cornish roast beef

Hot Cornish cocktail pasties

Baked potato or boiled new potatoes

Cornish smoked fish platter - Salmon, mackerel, trout with lime pickle and capers

Coronation chicken salad

Spiced breaded jalapeño peppers

Served with:

Creamy homemade coleslaw

Homemade Nicoise salad - Potato, tomato, olives, beans, parmesan & anchovies

Warm fresh bread rolls

Dressed mixed salad leaves

King prawn in filo pastry with sweet chilli dip

Assorted pickles, beetroot & Cornish relish

Followed by your choice of 2 from the following:

Chocolate brownie

Millionaire shortbread

Strawberry pavlova, Cornish clotted cream & Malibu syrup

Scone, strawberry jam & Cornish clotted cream