

PLEASE CHOOSE UP TO TWO MAINS & ONE DESSERT FROM THE LIST BELOW



Herby Spring Chicken

light vibrant one-pot with Spring vegetables and herby pesto

Sausage and Mash

delicious locally-sourced sausages with creamy mash with a red wine jus

Cornish Lamb Shanks

lamb shank casserole cooked in a light sauce with white wine and herbs

Pork Tenderloin

pork tenderloin baked in a rich honey and garlic sauce served with new potatoes and buttered leaks

Chargrilled Sea Bass

sea bass chargrilled on a bed of Mediterranean vegetables

Fish Pie

made with a variety of Cornish fish in a rich creamy sauce with cheesy mash potato topping

Lentil lasagne (vegetarian)

made with a rich tomato sauce and delicious cheesy filling

Asparagus and Wild Garlic Risotto (vegetarian, with vegan option)

a vibrant and fresh vegetarian risotto with a citrus finish

Stuffed Red Peppers (vegan)

red peppers filled with mushrooms and a garlic and tahini sauce served with Mediterranean tomato rice

David's Vegan Keftedes (vegan)

crispy Greek vegan beanballs served with mushroom pilaf





White Chocolate Mousse

individual mousse, on a biscuit base nestled in strawberries

Divine Lemon Pots creamy lemon pots with raspberries

Decadent Chocolate Brownies (vegan option available) served with with vanilla ice cream or raspberry sorbet

Decadent Chocolate Orange Pudding (vegan) a rich chocolate orange mousse on a biscuit base

Coconut Cream Mousse (vegan) served with strawberries

Additional Information

Please bring what you would like to drink and the Camel Studio team will chill and serve to your table.

The welcome meal is served in the bar area in the barn.
With pretty cream partitions separating this area from the main barn,
it's a cosy, intimate space for you to enjoy a meal with your closest friends and family.

If you would like more than 10 at your welcome feast on the eve of your your special day, add £40 per guest (up to a maximum of 20).

Please let us know additional numbers at least one month before your wedding.