

# Cooplet & Co.

Catering & Events

## Cornish Food Sample Menu Pack

# Cooplet & Co.

## Catering & Events

At Cooplet & Co. we create the perfect catering package for you and your needs. Below we have created some samples of the some of the catering options we offer, but if there is something else you would like, just ask. We specialise in making your ideas come to fruition!

The pricing below can be applied to any of the sample menu options, if you want a bespoke menu then we can cost this for you as part of the quote.

If you want to speak to someone to help you through the process or would just like to know some more, please don't hesitate to contact us. In the meantime, we look forward to building you perfect catering pack with you very soon,

**The Cooplet & Co. Team**

Cooplet  
& Co.

# Cooplet & Co.

## Catering & Events

### Canapes.

£3 each, 4 for £10, 6 for £15

#### Vegetarian

Red Onion & Cornish Blue Tart  
Fig, Honey & Goats Cheese Bite  
Basil & Nigella Grissini, Garlic & Rosemary Cornish Baked Brie  
Tomato + Mozzarella Crostini  
Pea + Parmesan Arancini, Pesto Dip  
Asparagus & Sesame Filo, Sorrel Creme Fraiche

#### Vegan

Padron Pepper, Garlic & parsley with Labneh  
Basil & Nigella Grissini, Cornish Rapeseed Hummus  
Pickled Wild Mushroom & Tarragon Crostini  
Tempura Courgette & Gremolata  
Spiced Sweet Potato Fritter, Mango Salsa  
Socca Bread & Iman Biyaldi Dip  
Falafel Bites & Chimichurri

#### Meat Canapés

Pulled Cornish Lamb Chapati. Pickled Vegetables, Chimichurri Aioli  
Crispy Seasoned Pork Belly, Apple & Mustard Ketchup  
Cornish Beef Sliders, Pickled Cucumber, Pepper & Parmesan Mayonnaise  
Crispy Boneless Chicken Wings & Gremolata  
Cornish Duck Bacon "B.L.T"  
Mini Cornish Hot Dogs, Confit Onions, Spiced Tomato Relish

#### Fish Canapés

Cornish Crab, Pickled Cucumber & Dill Crostini  
Salt Pepper Cornish Squid, Yuzu & Miso Dip  
Smoked Mackerel, Villas Goat Curd, Beetroot & Nigella Cigarillo  
Gravadlax Salmon, Preserved Lemon, Rocket & Socca Bread  
Crispy Cod Cheek, Pea Puree, Tartar Sauce  
Prawn Lollipop, Sweet Chilli & Lime Dip

#### Sweet Canapés

Apple and Salted Caramel Crumble Bites  
Ginger nut & Chocolate s'Mores  
Mini Scones with Jam and Clotted Cream  
Churros with Vanilla and Chocolate Sauce  
Pistachio Baklava  
Salted Caramel & Chocolate Brownie

# Cooplet & Co.

## Catering & Events

### Sample Menu Options

We bespoke our menus but here is a sample of what we offer...

#### Starters

Spiced Butternut Squash Soup, Lime & Coriander Crème Fraiche, Flat Bread (v)  
Wild Salmon Gravdax, Pickled Shallots, Watercress, Horseradish Cream, Malted Bread  
Chicken & Chorizo Terrine, Flame Roasted Pepper Chutney, Rocket & Seeded Filo  
Seared Cornish Mackerel, Puy Lentils, Heritage Tomato & Pesto Oil  
Cornish Duck Bacon, Crispy Duck Bon Bon, Cornish Cherry / Plum (seasonal) & Dressed Baby Leaves  
Heritage Beetroot & Pearl Barley Risotto, Pickled Shallot, Fennel & Apple ketchup (ve)  
Smoked Pumpkin, Pecan & Cress Salad, Maple & Mustard Dressing (ve)  
Whipped Villas Goats Cheese, Heritage Beetroot, Red Wine Reduction (v)  
Red Onion & Cornish Blue Filo Tart, Pickled Cucumber Salad (v)

#### Mains

Pan Seared Seabass, Lyonnaise Potatoes, Braised Bok Choi, Roasted Cherry Tomatoes & Salsa Verde  
Parmesan Baked Cod, Garlic Prawns, Roasted Sweet Potato, Spinach & Flame Roasted Pepper Coulis  
Roasted Salmon Fillet, Broccolini, Dauphinoise Potatoes, Shallot, Champagne & Dill Sauce  
Lemon & Olive Roasted Cornish Chicken, Sauté Potatoes, Creamy Mushroom & Tarragon White Wine  
Sauce  
Rare Seared Cornish Beef, Tomato, Confit Onion, Dauphinoise Potatoes, Watercress & Peppercorn  
Sauce  
Cornish Pork Belly, Hispi Cabbage, Roasted Heritage Carrots, Apple, Cornish Cider & Cream Sauce  
Butternut Squash Tart Tatin, Red Onion Chutney, Pecan, Rocket & Balsamic Salad (ve)(n)  
Cornish Goats Cheese, Pepper, Courgette & Aubergine Tian, Roasted Tomatoes & Salsa Verde (v)  
Mushroom, Roasted Artichoke & Tarragon Cream Linguine, Lyburn Cheese (v)  
Fennel, Tomato & Artichoke Paupiette, Rapeseed Oil Dressed News, Gremolata (ve)  
Iman Biyaldi & Turkish Couscous (ve)  
Sweet Potato & Cashew Green Curry, Sticky Rice, Flat Bread, Coriander & Nigella Oil (ve)(n)

#### Desserts

Classic Lemon Tart, Raspberries & Crème Fraiche (v)  
Cornish Strawberry & Meringue Mille Feuille (v)  
Roasted Peach, Earl Grey Pannacotta & Pistachio  
Classic Crème Brulee, Cornish Strawberry & Shortbread  
Sticky Toffee Pudding, Roasted Fig, Toffee Sauce, Crème Fraiche (v)  
French Toast, Toffee Apple, Lemon Crème Fraiche (v)  
Triple Chocolate Brownie, Salted Fudge Sauce, Vanilla Bean Ice Cream (v)  
Chocolate & Smoked Salt Torte, Hazelnut Praline, Double Cream (v)  
Warm Cornish Blue Cheese, Apple & Honey (v)

**Starting from £37.50 for 2 course & £42.50 for 3 course per head**

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# Cooplet & Co.

## Catering & Events

### For the Evening

#### **Cheese Stack**

£7 per person

##### **To Include:**

Cornish Blue, Villas Goats Curd, Davidstow Cheddar & Trevarrian Brie  
Crackers, Sourdough, Butter  
Homemade Chutney  
Grapes  
Celery Sticks  
Apple

#### **Warm baps- In our Homemade Milk Roll & Sauces**

£8 per person

Cornish Seasoned Pulled Beef, Pickled Vegetables & Horseradish  
BBQ Pulled Pork Shoulder, Gem, Shallots & Monterey Jack Cheese  
Cooplet Pork Sausage & Tomato Chutney  
Cooplet Cured Back Bacon & Tomato Chutney  
Crispy Cod Cheek & Tartare Sauce  
Roasted Vegetable & Smoked Paprika Haloumi (v)

#### **Mini Fish and Chips with Cooplet Tartare Sauce & Butter Pea Mash**

£10

#### **Individual Pasties- Handmade & Available in Steak or Cheese & Onion**

£5 Medium

£6 Large

#### **Pizza Platter- Choice of 3 toppings, sliced and served on platters**

£10 per person

Margherita (v)  
Chorizo, Chicken & Pepper  
Red Onion, Mushroom & Blue Cheese (v)  
Olive, Tomato, Peppers & Red Onion, Goats Cheese Curd (v)  
Spiced Beef, Onion & Mushroom with Cornish Brie  
Or let us know what toppings you would like!

# Cooplet & Co.

## Catering & Events

### Afternoon Tea

#### A sample selection consisting of

Mini Cornish Steak Pasty / Davidstow Cheese & Onion  
Tomato & Mozzarella Tart  
Cooplet Sausage Rolls

#### Sandwich Selection- Please pick 5 from here

##### Meat

Beef and Horseradish  
Hand Carved Ham and Mustard  
Chicken Salad  
Chorizo and Mozzarella  
Ham, Pesto and Tomato  
Bacon, Lettuce and Tomato

##### Fish

Tuna and Cucumber  
Smoked Salmon and Cream Cheese  
Prawn and Marie Rose Sauce  
Crab, Lemon and Black Pepper

##### Vegetarian

Mozzarella, Basil and Tomato  
Cheddar and Pickle  
Yarg and Red Onion Chutney  
Brie and Cranberry  
Egg and Cress  
Cucumber  
Tomato and Red Onion

#### Followed by Scones, Clotted Cream, Strawberries and Jam Plus Two of the Following:

Lemon Drizzle Cake  
Strawberry Victoria Sponge  
Coffee and Walnut Cake  
Chocolate Brownies  
Frosted Carrot Cake  
Salted Fudge Cake, Toffee Cream

From £28 Per Person

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# Cooplet & Co.

## Catering & Events

### Sample Barbecue Menu- Served on Platter to the table or Buffet Style.

Cooked over Cornish oak and cherry wood here is a sample menu consisting of:

#### **Buffet / Platter Starters (plated starters also available)**

Wild Salmon Gravavlax, Pickled Shallots, Horseradish Cream  
Chicken & Chorizo Terrine, Flame Roasted Pepper Chutney  
Seared Cornish Mackerel, Puy Lentils, Heritage Tomato & Pesto Oil  
Crispy Duck Bon Bon & Plum  
Lemon & Pea Arancini, Black Pepper & Garlic Aioli (v)  
Red Onion & Cornish Blue Cheese Filo Tarts  
Tomato & Mozzarella Crostini, Rocket Pesto (v)

#### **Barbecue to Consist of (select 4 options):**

Cooplet Cornish Pork Sausage, Apple & Mustard Ketchup, Milk Roll  
Mini Cornish Beef Sliders, Brioche, Lettuce, Davistow Cheese & Shallots, Tomato Chutney  
Lemon & Oregano Chicken Thighs  
Chimichurri Marinated Beef Steaklet, Roasted Tomato & Horseradish  
Haloumi, Aubergine, Pepper & Courgette Skewer, Gremolata (v)- other options available  
Seared Mackerel, Beetroot, Lemon & Dill Crème Fraiche  
Sweet Chilli Prawn Lollipops, Chilli Plum Dip  
Pesto Salmon Lollipops, Pesto Dip

#### **A Choice Of Three Sides:**

Tossed & Dressed Heritage Tomato & Red Onion Salad (ve)  
Roasted Vegetable & Herb Couscous (ve)  
Coleslaw with Lime, Coriander and Chilli (v)  
Greek Salad - Olives, Feta, Cherry Tomato and Red Onion (v)  
Buttered Boiled Potatoes (v)

#### **Desserts**

Classic Lemon Tart, Raspberries & Crème Fraiche (v)  
Cornish Strawberry & Meringue Mille Feuille (v)  
Roasted Peach, Earl Grey Pannacotta & Pistachio  
Classic Crème Brulee, Cornish Strawberry & Shortbread  
Sticky Toffee Pudding, Roasted Fig, Toffee Sauce, Crème Fraiche (v)  
French Toast, Toffee Apple, Lemon Crème Fraiche (v)  
Triple Chocolate Brownie, Salted Fudge Sauce, Vanilla Bean Ice Cream (v)  
Chocolate & Smoked Salt Torte, Hazelnut Praline, Double Cream (v)  
Warm Cornish Blue Cheese, Apple & Honey (v)

**From £35 for 2 course & £40 for 3 courses per person**

# Cooplet & Co.

## Catering & Events

### **Pulled Cornish Pulled Meat Platters**

**Menu Built to your requirements, please ask for more details**

#### **Buffet / Platter Starters (plated starters also available)**

Wild Salmon Gravavlax, Pickled Shallots, Horseradish Cream  
Chicken & Chorizo Terrine, Flame Roasted Pepper Chutney  
Seared Cornish Mackerel, Puy Lentils, Heritage Tomato & Pesto Oil  
Crispy Duck Bon Bon & Plum  
Lemon & Pea Arancini, Black Pepper & Garlic Aioli (v)  
Red Onion & Cornish Blue Cheese Filo Tarts  
Tomato & Mozzarella Crostini, Rocket Pesto (v)

#### **Meats Available**

72 Cooked Pulled Brisket of Beef, Pickled Vegetable, Rolls, Horseradish & Cheddar  
72 Hour Cooked BBQ Cornish Pork Shoulder, Pickled Shallots, Leaf, Rolls & Monterey Jack Cheese  
72 Hours Cooked Minted Lamb Shoulder, Feta, Pickled Cucumber Watercress & Rolls

#### **A Choice Of Three Sides:**

Tossed & Dressed Heritage Tomato & Red Onion Salad (ve)  
Roasted Vegetable & Herb Couscous (ve)  
Coleslaw with Lime, Coriander and Chilli (v)  
Greek Salad - Olives, Feta, Cherry Tomato and Red Onion (v)  
Buttered Boiled Potatoes (v)

#### **Desserts**

Classic Lemon Tart, Raspberries & Crème Fraiche (v)  
Cornish Strawberry & Meringue Mille Feuille (v)  
Roasted Peach, Earl Grey Pannacotta & Pistachio  
Classic Crème Brulee, Cornish Strawberry & Shortbread  
Sticky Toffee Pudding, Roasted Fig, Toffee Sauce, Crème Fraiche (v)  
French Toast, Toffee Apple, Lemon Crème Fraiche (v)  
Triple Chocolate Brownie, Salted Fudge Sauce, Vanilla Bean Ice Cream (v)  
Chocolate & Smoked Salt Torte, Hazelnut Praline, Double Cream (v)  
Warm Cornish Blue Cheese, Apple & Honey (v)

**From £33 for 2 courses & £38 for 3 courses per person**



# Cooplet & Co.

## Catering & Events

### Sample Rustic Sharing Platters

#### Buffet / Platter Starters (plated starters also available)

Wild Salmon Gravavlax, Pickled Shallots, Horseradish Cream  
Chicken & Chorizo Terrine, Flame Roasted Pepper Chutney  
Seared Cornish Mackerel, Puy Lentils, Heritage Tomato & Pesto Oil  
Crispy Duck Bon Bon & Plum  
Lemon & Pea Arancini, Black Pepper & Garlic Aioli (v)  
Red Onion & Cornish Blue Cheese Filo Tarts  
Tomato & Mozzarella Crostini, Rocket Pesto (v)

#### Platter selection of mains consisting of:

##### Choose 8 items:

##### Vegetarian

Red Onion & Cornish Blue Tart  
Fig, Honey & Goats Cheese Bite  
Basil & Nigella Grissini, Garlic & Rosemary Cornish Baked Brie  
Tomato + Mozzarella Crostini  
Pea + Parmesan Arancini, Pesto Dip  
Asparagus & Sesame Filo, Sorrel Creme Fraiche

##### Vegan

Padron Pepper, Garlic & parsley with Labneh  
Basil & Nigella Grissini, Cornish Rapeseed Hummus  
Pickled Wild Mushroom & Tarragon Crostini  
Tempura Courgette & Gremolata  
Spiced Sweet Potato Fritter, Mango Salsa  
Socca Bread & Iman Biyaldi Dip  
Falafel Bites & Chimichurri

##### Meat

Pulled Cornish Lamb Chapati. Pickled Vegetables, Chimichurri Aioli  
Crispy Seasoned Pork Belly, Apple & Mustard Ketchup  
Cornish Beef Sliders, Pickled Cucumber, Pepper & Parmesan Mayonnaise  
Crispy Boneless Chicken Wings & Gremolata  
Cornish Duck Bacon "B.L.T"  
Mini Cornish Hot Dogs, Confit Onions, Spiced Tomato Relish

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## Catering & Events

### **Fish**

Cornish Crab, Pickled Cucumber & Dill Crostini  
Salt Pepper Cornish Squid, Yuzu & Miso Dip  
Smoked Mackerel, Villas Goat Curd, Beetroot & Nigella Cigarillo  
Gravadlax Salmon, Preserved Lemon, Rocket & Socca Bread  
Crispy Cod Cheek, Pea Puree, Tartar Sauce  
Prawn Lollipop, Sweet Chili & Lime Dip

### **A Choice Of Three Sides:**

Tossed & Dressed Heritage Tomato & Red Onion Salad (ve)  
Roasted Vegetable & Herb Couscous (ve)  
Coleslaw with Lime, Coriander and Chilli (v)  
Greek Salad - Olives, Feta, Cherry Tomato and Red Onion (v)  
Buttered Boiled Potatoes (v)

### **Desserts**

Classic Lemon Tart, Raspberries & Crème Fraiche (v)  
Cornish Strawberry & Meringue Mille Feuille (v)  
Roasted Peach, Earl Grey Pannacotta & Pistachio  
Classic Crème Brulee, Cornish Strawberry & Shortbread  
Sticky Toffee Pudding, Roasted Fig, Toffee Sauce, Crème Fraiche (v)  
French Toast, Toffee Apple, Lemon Crème Fraiche (v)  
Triple Chocolate Brownie, Salted Fudge Sauce, Vanilla Bean Ice Cream (v)  
Chocolate & Smoked Salt Torte, Hazelnut Praline, Double Cream (v)  
Warm Comish Blue Cheese, Apple & Honey (v)

**From £30 for 2 course & £34 for 3 course Per Head**

# Cooplet & Co.

## Catering & Events

### Fine Dining Sample Menus

#### Sample 1

Amuse Bouche of Looe Squid, Truffle Crisp, Squid Ink Aioli

Whipped Villas Goats Cheese, Heritage Beetroot, Looe Valley Pinot Noir Reduction

Elderflower Granita

Cornish Duck Bacon, Rye Toast, Gooseberry & Pennywort

Chocolate Cheesecake, Chocolate Soil, Salted Caramel Essence and Clotted Cream Ice Cream

#### Sample 2

Amuse Bouche of Minted Pea, Truffle and Verbena Cappuccino

Looe Crab Salad, Brown Meat Rouille, Fritter and Pickled Cucumber

Raspberry Sorbet

Cornish Pork "Twice", Charred Aubergine, Chorizo Arancini and Chard

Jasmine Scented Green Tea Pannacotta, Last of the Season Rhubarb, Honeycomb and Ginger

#### Sample 3

Amuse Bouche of Chorizo Arancini and Soft Curried Gribiche

Charred Local Curd, Texture of Beetroot, Blood Orange and Rye

Simple and Sharp Lemon Sherbet Sorbet

Line Caught Roasted Bass, Romanesco, Bhaji, Sweet Potato, Golden Raisin and Pine Kernel

"Cornish Strawberry Cream Tea"

**These Menus are Bespoke and Designed to Your Personal Tastes, Needs and the Season. Please Contact us at The Hayloft to Discuss Further.**

**From £75**

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