

*Gouch's*  
MODERN CUISINE  
BY RICHARD MCGEOWN

MENU EXAMPLES

## Menu One

Conducted April for 100 persons

### Drinks

- **Fresh Orange Juice**
- **Mojito**
- **Tea & Coffee**

### Pre Ceremony Canapés

- **Banana rolled in Grenola**
- **Smoked Salmon & Horseradish Tartlet**
- **Parma Ham with Gallo Melon**

### Post Ceremony Canapés

*\*Served alongside Champagne*

- **Mushroom, Truffle and Parmesan Risotto**
- **Goat's Cheese Tartlets**
- **Mini Cheese Burgers**
- **Bresola of Beef with Truffle Oil and Parmesan**
- **Looe Crab Salad**
- **Duck Terrine with Red Onion Marmalade on Walnut Croute**
- **Salt Crusted Baked Potatoes with Chive Creme Fraiche**

### Amuse-Guele

- **Roasted Tomato Soup**  
Dressed with Italian Black Truffle –rosemary bread

### Starter – A choice of;

- **Roasted Looe Scallops with Chorizo & Pancetta**  
With dressed leaves (bulls blood chard, racquet, red amaranth, wild garlic leaf, and baby red sorrel) and chorizo oil

or

- **Goats Cheese Tartlet**  
Dressed leaves, grilled asparagus, confit cherry tomatoes and balsamic reduction

### Main Courses- A choice of;

- **Trio of Pork**  
Slow Roasted Pork Belly, Loin of Pork & Black Pudding. On fondant potato, bacon cabbage, braised celeriac, apple puree and a mustard cream
- **Wild Sea Bass**  
Sourced from Looe. Filleted and roasted Crushed charlotte potatoes, green beans and a chive butter sauce

### Dessert

- **Assiette of Desserts**  
Chocolate parfait with caramel and chocolate straw, Panna Cotta with fresh fruits, Pineapple Surprise and Champagne Jelly with Raspberries
- **Cheese Lounge in Cake Formation**  
3.2kg of Local Cheese, Cornish Blue, Goats, Smoked and Soft Biscuits, Celery, Grapes, Figs

## Menu Two

Conducted May for 150 persons

### A selection of canapés

- **Roasted Looe Scallop**- Buttered leeks
- **Seared Foie Gras**- Sauternes cream
- **Poached Lobster** – Shellfish Bisque in shot glass
- **Salmon Gravlax Blinis** - pea shoots
- **Fillet of Beef Tartare**
- **Oyster Bar**
- **Chilled Cucumber Gaspacho**

### Amuse-Guele

- **Mushroom Soup**  
With Truffle Cream & Rosemary Bread

### Main Course

- **Loin of Lamb**  
Sourced from Lower Highertown Farm. With Dauphinoise Potato, Sweetbreads, Grass Asparagus, Cherry Tomato, Olive Tapenade and Lamb Jus

### Dessert

- **Apple Tatin**  
With Local Clotted Cream



## Menu Three

Conducted June for 120 persons

### A selection of canapes

- **Trenderway Farm Mini Burger**
- **Pissaladiere**
- **Trewarren Farm Goats Cheese Tartlets**
- **Tregida Smoked Salmon Risotto**
- **Baby Plum Tomato with Basil and Mozzarella**
- **Looe Crab** – White Meat mixed with Dill and Lemon, Baked in Filo

### Starters

- **Grilled St Enodoc Asparagus**  
Organically Certified.  
With tomato ragu, bresola of beef, rocquet, bulls blood chard, parmesan shavings, wild garlic leaf and balsamic dressing.

### Main Course

- **Rosemary Crusted Lamb Legs.**  
Sourced from Porthallow.  
Generous Garnishes of Summer vegetable risotto  
Traditional minted new potatoes, Roasted peppers/courgettes/tomatoes and mint Garlic & Ginger Cous-cous, Celeriac/ Green Apple/ Red Onion and Pickled Ginger in Lime Puy Lentils with Jerusalem Artichokes and Truffle Oil

### Dessert

- **Summer Array of Classic British Puddings**

## Menu Four

Conducted for 105 Persons

### Starters- A choice of;

- **Venison Terrine**- with red wine poached pear, dressed leaves and walnut bread

or

- **Roasted Butternut Squash Risotto**- with chestnut mushrooms, parmesan shavings, dressed leaves and balsamic

### Main Course- A choice of;

- **Fillet of Beef served Medium Rare**- with wholegrain mustard mash, red cabbage, creamed leeks & a red wine sauce

or

- **Roasted Monkfish**- Sourced from Looe. Served with crushed potatoes, wilted spinach, green beans & a horseradish sauce

### *Vegatarian option*

- **Beetroot Tatin**- with Crumbled Cornish Blue cheese, wilted spinach, green beans & a purple sprouting broccoli

### Dessert

- **Trio of Desserts**; Bread & Butter Pudding with Caramel Sauce, Chocolate Parfait, Apple Crumble & Clotted Cream

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## Menu Five

### Rustic Oak Boards with;

- **Roasted Scallops**
- **Fresh Mackerel**
- **Houmous**
- **Pepper and Tomato Chutney**
- **Red onion marmalade**
- **Baked Camembert**
- **Parma Ham**
- **Chicken Liver Parfait**
- **Walnut Breads**
- **Tomato Breads**
- **Figs**
- **Chorizo**

### Followed by a Main Course of:

- **10 Hour Roasted Pork Belly**- Served on an oak board, to be carved by the guests themselves. With roast potatoes, green beans, stuffing, mustard cream sauce and spinach

### Followed by Dessert:

- **Chocolate Assortments**; Chocolate Fondant, Chocolate Parfait & Chocolate Brownie with Chocolate Sauce and various berries

## Menu Six

Conducted October for 100 persons

### A selection of Canapes;

- **Mushroom & Truffle Risotto**
- **Roasted Looe Scallop**, Creamed Leaks
- **Goats Cheese Tartlet**
- **Confit Duck Terrine**, thyme and pickled Apple dice
- **Smoked Mackerel** with Wasabi Peas

### Starters

- **Trio of Starters**  
Tregida Smoked Trout with mustard frills and dill Wiltshire Asparagus with Parmesan and Balsamic Vinegar, Looe Crab and dressed leaves
- **Trio of Vegetarian Starters**  
Gazpacho, Wiltshie Asparagus with Parmesan and Balsamic, Mozzarella, Tomato & Basil

### Main Course

- **Pork Belly**  
With Dauphinoise Potatoes, green beans, creamed leeks, caramelised apples and a cider, English mustard & tarrogon sauce

or

- **Brie, truffle and Spinach Lasagne**  
With locally sourced vegetables

### Dessert

- **Assortment of Desserts.**  
Champagne Jelly with Mango Puree, Salted caramel pecan tartlet, Chocolate & Cointreau Pot with confit orange zest



## Menu Seven

Conducted November for 150 persons

### Evening Bites

- **Slow Roasted Pork Belly Baps**, Stuffing balls, Apple Puree, Floured Baps
- **Dry Cured Bacon Sandwiches** with either Ketchup or Brown Sauce
- **Smoked Salmon and Cream Cheese Bagels** Tregida smoked salmon on a toasted bagel
- **Cheese Tower**  
consisting of Cornish Blue Cheese, Garlic Leaf Yarg, Gevrik, Godminster Heart Cheddar, St. Endillion Brie and Cornish Camambert, Flgs, Apples, Grapes and Biscuits
- **Sausages in Crusty Rolls**  
Crusty Baguettes, pork and apple farmhouse sausages
- **Cornish Pasties.**  
Traditional Pasties, handmade and baked by the amazing Sarah's Pasty Shop in Looe

## Menu Eight

Conducted September for 120 persons

### Amuse Bouche

- **Butternut Squash Velouté** with Italian Black Truffle Oil & Rosemary Bread

### Starters

- **Roasted Polperro Scallops** with dressed leaves, Grilled chorizo and balsamic
- **Bresaola of Beef** with dressed leaves, Parmesan, truffle oil and dressed rocket
- **Goat's Cheese with Honey**, Truffled Walnuts, Salted Croutes, Sherry Vinegar Dressed Ricolla & Chard

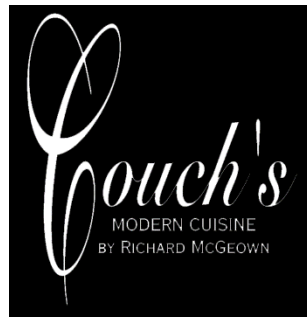
### Main Course

- **Rack of Lamb**  
with Dauphinoise potatoes, green beans, minted pea purée and a red wine & rosemary sauce
- **Roasted Asparagus & Pea Risotto**  
Shavings of Parmesan, dressed leaves, balsamic and green beans
- **Roasted Sea Bass**  
with buttered crushed new potatoes, green beans, and an orange and curry cream sauce

### Dessert

- **Trio of Desserts.**  
Madagascar Vanilla Milkshake with Popping Candy Chocolate Brownie with clotted cream, caramel and  
Chocolate straws Raspberry Cheesecake with fresh raspberries





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