



Heligan Wedding Menu

Food

Canapés

£16pp, choose 4 canapes:

Charred Pineapple

goats' cheese, pistachio

Heritage Tomato Crostini

garden herb oil

Caramelised Onion Tart Tatin

balsamic glaze

Falafel

beetroot hummus

Cornish Crab Arancini

lemon mayonnaise

Cornish Mackerel Focaccia

pickled cucumber

Heligan Sausage Bites

honey & mustard

Mini Beef Yorkie

Yorkshire pudding, rare breed beef, horseradish

Kittows Pork Pie

onion chutney

Grazing Table

£35pp

Our Heligan grazing table is perfect for relaxed dining. Displayed as a buffet or down the centre of your wedding tables for family and friends to share.

Rare Breed slow cooked meats

Cornish charcuterie

Cornish cheeses

including Yarg, gouda, cheddar, brie, blue

Garden vegetables and fruit from the Kitchen Garden and Estate

Selection of Bakery bread, cheese straws, crackers

Heligan chutneys, pickles, olives





BBQ Feast

£45pp, choose 4 mains, 4 sides, 4 desserts

Mains:

Rare Breed Beef Steak
Creedy Carver Chicken Skewer
Lamb & Mint Burger
Heligan Sausage
Grilled Whole Mackerel
BBQ Scallop in Shell
Moving Mountains Burger
Grilled Garden Vegetables & Fruit

Sides:

Heligan Garden Salad
Heritage Tomato Salad, basil oil
Foraged Herb Cous Cous,
candied lemon & orange peel, chilli oil
Root Vegetable Coleslaw, mustard mayonnaise
Beetroot Hummus, toasted seeds
Rosemary & Cornish Sea Salt Wedges
Cornish Potato Salad, garden mint, crème fraiche, citrus
Served with a selection of Heligan Bakery bread

Dessert:

Pineapple & Mint Trifle
Seasonal Eton Mess
Lemon Meringue Pie
Cranberry, Orange & Chocolate Pavlova
Salted Caramel Mocha Cheesecake
Seasonal Fruit Salad





Garden Buffet

£45pp, choose 4 mains, 4 sides, 4 desserts

Mains:

Slow Cooked Rare Breed Beef Brisket, dipping gravy

Creedy Carver Whole Chicken

Slow Cooked Pulled Lamb, mint yoghurt

Heligan Sausage

Grilled Whole Mackerel

Maple Glazed Halluomi

Grilled Garden Vegetables & Fruit

Sides:

Heligan Garden Salad

Heritage Tomato Salad, basil oil

Foraged Herb Cous Cous,
candied lemon & orange peel, chilli oil

Root Vegetable Coleslaw, mustard mayonnaise

Beetroot Hummus, toasted seeds

Woodfired Cornish Potatoes

Cornish Potato Salad, garden mint, crème fraiche, citrus

Served with a selection of Heligan Bakery bread

Dessert:

Pineapple & Mint Trifle

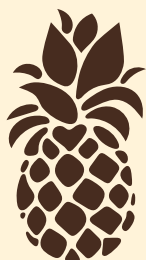
Seasonal Eton Mess

Lemon Meringue Pie

Cranberry, Orange & Chocolate Pavlova

Salted Caramel Mocha Cheesecake

Seasonal Fruit Salad





Celebration Plated Dinner

£50pp, choose a maximum of 3 starters, mains and desserts (one in each course to be a vegetarian)

Starter:

Soup of the Season

Heligan Bakery bread

Heligan Garden Salad

chilli oil

Caramelised Onion Tart

goats cheese, balsamic, garden leaf

Pot of St. Austell Bay Mussels

cream & white wine, garden herbs, focaccia

Rare Breed Pork Terrine

garden vegetables, Heligan fruit chutney, toast

Main:

Rainbow Vegetable Wellington

garden greens, red onion jus

Cornish Crab Fishcake

poached egg, heritage tomato relish

Pork Belly

crackling, garden greens, Gillyflower Farm cider gravy, apple sauce

Beef Wellington

green beans, glazed carrots, dauphinoise, red wine jus

Dessert:

Pineapple & Mint Trifle

pineapple salsa, mint cream, candied pineapple

Chocolate Cheesecake

seasonal berries

Apple Tart Tatin

caramel, Callestick Farm vanilla ice cream

Homemade Rice Pudding

soused garden fruit

Cornish Cheese

biscuits & Netherend butter, Heligan chutney, seasonal fruit





Heligan Roast Dinner

£30pp

At Heligan, our Sunday Roasts are tradition. Enjoyed by thousands of guests every year, if you're looking for the finest roast in Cornwall, look no further. Our homemade roasts, comprise of the finest Heligan reared meat, garden vegetables and local produce.

Our Kitchen team are happy to create your favourite roast dinner to share with your wedding guests.

Afternoon Tea

£40pp, with glass of prosecco

Choose 3 sandwich fillings:

egg, spring onion, mayonnaise

Yarg, Heligan spiced peach chutney

smoked salmon, cream cheese, chive

rare breed beef, horseradish

Creedy Carver chicken, mayonnaise

ham, whole grain mustard

Plus:

Soup Espresso Shot

Fish Goujons & Chips

Mini Beef & Horseradish Yorkie

Scone Jam & Cream

Macaron

Chocolate & Orange Tart





Evening Food

Selection of Cornish Pasties or
Gourmet Sausage Rolls £7pp

Hot Dogs & Wedges £10pp

Burger Bar £10pp

Heligan 'Fish & Chips' £15pp

Woodfired Pizza's from The Terrace £15pp

Taco Station £15pp

Cheese & Port Table £25pp



Dessert Buffet

£30pp

Rhubarb Cheesecake

Pineapple & Mint Trifle

Heligan Honey Panna Cotta

Harvest Apple Frangipane

Citrus Posset

Chocolate & Cherry Tart

Selection of Macarons

Wedding Cake

£150

Our Bakery team are happy to create a traditional Heligan Bakery cake in your favourite flavour. Choose from Victoria sponge, citrus, coffee & walnut, carrot, chocolate or red velvet. To accompany this, a selection of Heligan cake bites or cupcakes to satisfy every sweet tooth.





The Day After Breakfast

Join us the next morning for breakfast in Heligan Kitchen, where we can provide a hearty breakfast for you and your guests. From Full Estate breakfasts, filled breakfast rolls, waffles, pastries and more, this is the perfect start to your first day together.

Tables can be reserved for your party with breakfast running until 11.30am.

The Day After Sunday Lunch

(Available January – May & October – November) Extend the celebrations and gather your loved ones the day after your big day. Reflect on the joy of your wedding over one of our renowned Sunday roasts. Enjoy delicious, homemade meals featuring the finest Heligan-reared meats and locally sourced produce, with vegetarian options available too. For younger guests, our Little Gardeners menu has something special just for them.

Little Gardeners

Every child is different, and we love it when they get excited about food. Little Gardeners can dine at a discounted rate of 50% for main courses, or our Kitchen team can tailor the menu to suit them. Let's have fun with food!





Garden Cocktails

Bring the magic of the gardens to life for your guests, by creating your own Garden Cocktail with seasonal produce and flavours.

During the seasons, expect to enjoy

Winter

rhubarb, apple, gorse, kiwi, lemon balm, pine

Spring

citron, primrose, wild garlic,
cornflower, rose, mint

Summer

melon, chilli, pineapple, peach and apricot,
gooseberry, fig leaf, cucumber, blackcurrant

Autumn

windfall pear and apple, pumpkin,
fat washed lamb rum





Wine

(Sample menu)

White

Sibiliana Grillo, Sei Corone

Sicily, Italy, 2022

aromas of citrus and peach with bitter almonds and grass notes

175ml	250ml	Bottle
£7.00	£9.00	£25.00

Espirito da vinha Vinho Verde
Sousa, North Portugal, 2023

sherbet lemon, mango, minerality with aromas of citrus and tropical fruit

175ml	250ml	Bottle
£8.00	£10.50	£30.00

Beeskamp Chenin Blanc
Stellenbosch, South Africa, 2023

fresh and smooth with slight acidity and aromas of apricot and honey

175ml	250ml	Bottle
£8.50	£11.00	£32.00

Domaine Guy Allion,
Sauvignon Blanc

Le Haut Perron Thesee

Loire Valley, France, 2021

gooseberry infused with elderflower and hints of summer fruit

175ml	250ml	Bottle
£9.00	£12.50	£36.00

Knightor Winery Carpe Diem

White Cornwall, United Kingdom

fruit and floral hedgerows,
white plums, apple and citrus

Bottle
£40.00

Dessert

Domaine de l'Ancienne Cure,
Monbazillac 'Jour de Fruit'

South of France, 2020

Marzipan, orange peel and spices

50ml	Bottle
£8.00	£35.00

Rosé

Amoranza Garnacha Rosè

Old Castille, Spain, 2021

fresh and juicy fruits

175ml	250ml	Bottle
£7.00	£9.00	£25.00

La Serenite, Cuvee L'Ame

Rosè Languedoc-Roussillon,
South of France, 2022

crisp and dry with hints of ripe
red fruit and blackberry

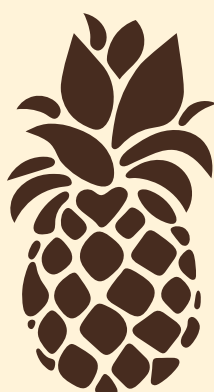
175ml	250ml	Bottle
£8.50	£11.00	£32.00

Knightor Winery Carpe Diem

Rosé Cornwall, United Kingdom

rose petal, raspberry, peach
and strawberry

Bottle
£40.00



Red

Vida Viento Merlot

Central Valley, Chile, 2023

aromas of rich chocolate, cherry
and plum with warm spice

175ml	250ml	Bottle
£7.00	£9.00	£25.00

Masseria Borgo dei Trulli,
Negroamaro IGP Salento
Puglia, Italy, 2018

aromas of forest fruit, nutmeg and
liquorice with flavours of plum,
strawberry and black pepper

175ml	250ml	Bottle
£8.50	£11.50	£32.00

Los Haraldos Malbec

Mendoza, Argentina, 2020

classic, rich, intensely fruity with
aromas of fruit, smoke and chocolate

175ml	250ml	Bottle
£9.00	£12.50	£36.00

Chateau Troupian, Haut Medoc
Bordeaux, France, 2018

punchy, powerful with a spicy
undertone, blackcurrants and red
berry fruits

175ml	250ml	Bottle
£9.00	£13.50	£40.00

Knightor Winery Carpe Diem

Red Cornwall, United Kingdom

ripe berries, crushed black pepper,
spice and blackcurrant leaf

Bottle
£40.00

Sparkling

Vispo Allegro Prosecco

Spumante Veneto, Italy, NV

Fruity with peach and green apple,
acacia and lilac

125ml	Bottle
£8.00	£32.00





Drinks

(Sample menu)

Hot drinks

Coffee

Cornico coffee roasted in Cornwall

Americano	£3.50
Flat White	£3.70
Cappuccino	£3.80
Latte	£3.80
Iced Latte	£3.80
Chai Latte	£3.80
Mocha	£4.00

	Single	Double
Espresso	£2.40	£2.90
Macchiato	£2.40	£2.90
Babyccino		£1.00
Syrups		£1.00
Extra Shot		£1.20

Rio Nuevo Hot Chocolate

a sustainable chocolate company based in Cornwall

Kids Standard	£3.50
Kids Deluxe	£4.50
with marshmallows and whipped cream	
Standard	£4.50
Deluxe	£5.00
with marshmallows and whipped cream	

Tea

£2.75

Cornish Tea
Peppermint
Earl Grey
Decaffeinated
Sencha Green Tea
Lemon Verbena
Red Berry and Kiwi

Decaffeinated coffee, oat and soya milks are available on request

Cold and Soft drinks

Beer and Cider

Rattler Cloudy Cider	£5.50
Gillyflower Cider	£6.00
Korev Lager	£5.50
Tribute Pale Ale	£5.50
Harbour Lager, IPA or Pale Ale	£6.00
Heligan Beer	£6.50
Stout, Bitter or Cornish IPA	
Proper Job 0.5%	£5.50

Spirits

Aval Dor Vodka	25ml	£5.00
Hicks & Healey Whiskey	25ml	£5.00
Lost Garden Rum	25ml	£5.00
Trevethan Dry Gin	25ml	£5.00
Trevethan Honey Oak Gin	25ml	£5.00

Mixers and Soft Drinks

Tonic	£2.25
Jolly's	£2.75
Cornish Cola, Elderflower, Pink Lemonade, Classic Lemonade, Sparkling Apple, Ginger Beer, Cola Zero, Sparkling Orange	
Frobishers	£3.50
Apple, Orange, Mango, Pineapple, Bumbleberry	
Jamu Wild Water	£4.00
Blood Orange, Lemon, Raspberry	





Extras

Wedding Graphics £250

Our in-house team are happy to create all of your wedding stationery to match your own wedding invitations; wedding maps, individual menus, menu posters at BBQ, table plan, place names..

Elevate your wedding stationery with bespoke illustrations inspired by your chosen ceremony setting. Let our in-house design team create a beautifully tailored invitation, adding a truly personal and artistic touch to your special day. Additional £100 per 50 invitations.

Lost in Love

