





Catering at Above the Bay

At Above the Bay, we focus on thoughtful, well-executed catering that reflects the quality of our venue and its surroundings. Our menus are built around fresh, seasonal ingredients, with a preference for trusted Cornish suppliers. From light breakfasts to full three-course meals, each option is prepared with care and designed to suit a range of professional settings.





Whether you're hosting a meeting, training day, or evening reception, our team delivers food that is balanced, flavourful, and presented with attention to detail. Everything is made on-site and can be tailored to your schedule and requirements.

We accommodate a range of dietary needs — please get in touch for allergen details.



Breakfast



NATURAL YOGURT

Homemade berry compote and granola

£6.25PP



BREAKFAST TOASTIES

Selection of Cornish sausage, bacon or egg
£7PP



PASTRIES

Selection of all butter croissant, pain au chocolat, pain aux raisin

£2.30PP



FULL ENGLISH

Bacon, sausage, hogs pudding, hashbrowns, eggs, mushroom, tomato and beans

£12.75PP

Morning Grazing Table

FRESH PASTRIES

All butter croissant
Pain au chocolat
Pain aux raisin

LOCALLY SOURCED FRUIT

Grape Orange Melon Kiwi Strawberry

MINI BLUEBERRY MUFFINS MINI CHOCOLATE MUFFINS

NATURAL YOGHURT

Homemade berry compote Granola

£14PP



Finger Sandwich Buffet Menu

FINGER SANDWICHES

Ham cheese & pickle
Chicken & pesto
Egg salad & watercress
Mixed roasted vegetables & vegan pesto

SALADS

Mixed leaf Pesto pasta Potato & dill

BURTS LIGHTLY SALTED CRISPS

SWEET TREATS

Lemon drizzle cake Vegan chocolate brownie

£15PP

Signature Buffet Menu

MIXED CURED MEATS

STICKY SOY AND GINGER CHICKEN WINGS

BBQ PORK BELLY BITES

CHICKEN & HOGS PUDDING SAUSAGE ROLL

GIANT COUSCOUS RAINBOW SALAD

POTATO AND DILL SALAD

CHICORY AND ORANGE SALAD

CHICKEN CAESER SALAD

GREEK INSPIRED SALAD

5 BEAN SALAD

ROASTED CAULIFLOWER AND CARROT SALAD

HUMMUS AND TORTILLAS

£25.50PP

Premium Buffet Menu

SOUTHERN FRIED CAULIFLOWER FLORETS

PEA & HAM ARANCINI

HALLOUMI FRIES & SWEET CHILI SAUCE

POTATO & BLACK GARLIC CROQUETTES

GOATS CHEESE & CARAMELISED RED ONION QUICHES

FETA & MINT STUFFED BABY PEPPERS

TOMATO & BASIL BRUSCHETTA

CHICKEN LIVER PARFAIT TOASTADAS

MACKEREL PATE TOASTADAS

CHICKEN & HOGS PUDDING SAUSAGE ROLL

SLOW COOKED BRISKET FILLED MINI YORKIES

SHREDDED DUCK LEG CROQUETTES

SUNDRIED TOMATO PESTO PASTA

MIXED LEAF SALAD

NEW POTATO SALAD

RAINBOW COUSCOUS SALAD

£28.50PP



3 Course Menu

STARTERS

Tomato & red pepper soup with a crusty roll

Smoked duck breast with pickled cherries & hazelnut salad

Heritage tomato salad basil oil, balsamic dressing, rocket

Cornish mussels

MAINS

Pan fried seabass fillet charred new potatoes, samphire and fine bean salad, split chive velouté

Pressed pork belly with Savoy cabbage, pickled pear & Cornish cider sauce

Smoked haddock fishcake fennel and watercress salad, brown crab velouté

Charred tenderstem & baby carrot bhaji cauliflower puree, spiced red pepper relish, coriander oil

DESSERTS

Caramelised white chocolate mousse macerated strawberries, vanilla shortbread

Rhubarb crumble vanilla ice cream

Peach melba pavlova poached peach, meringue, vanilla chantilly, raspberry coulis

Vegan chocolate brownie salted caramel sauce, raspberry sorbet

2 COURSES £28PP, 3 COURSES £34PP

Canape Menu

CHOOSE 3

BUTTER-POACHED LOBSTER BRIOCHE ROLL

SEARED SCALLOP, MINTED-PEA PURÉE & PANCETTA

CRUMB

BEEF FILLET & TRUFFLE DAUPHINE CROQUETTE

FOIE-GRAS PARFAIT, FIG JAM, BRIOCHE TOAST

THAI CRAB CAKE, KAFFIR-LIME MAYO

BURRATA & CHARRED-PEACH MACARON

TANDOORI TIGER-PRAWN SKEWER, MANGO RAITA

CARAMELISED ONION & AGED GRUYÈRE TARTLET

SALT-BAKED BEETROOT & WHIPPED-CASHEW "CHEESE"
CONE

DARK-CHOCOLATE & SEA-SALT GANACHE CUP

£12PP



Reviews

"Above the Bay was a great venue for our team away day. The space was bright, thoughtfully set-up, and well-equipped with everything we needed from AV facilities to plenty of parking. The food and refreshments were excellent, and the outdoor space was a great bonus. A big thank you to the team for being so helpful—it made what could have been a stressful day incredibly smooth and enjoyable!"

ZOE DODD ~ HARLAND ACCOUNTANTS

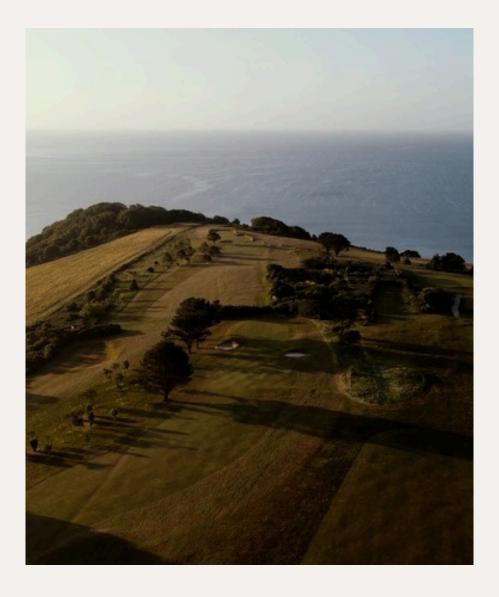
"A huge huge thank you to yourself and all the rest of the team! I absolutely loved holding the event with you today - the space, the food and the team were all epic!"

SOPHIE GRATTON ~ GIRLS IN CORNWALL

"I just wanted to pop across a quick note to say thanks so much for last week, we had an amazing time! We got such good feedback on the venue and the food! Thanks for everything!"



Contacts



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