FALLEN ANGEL, MOUSEHOLE · CORNWALL

Food that *belongs here*

Private chef experiences & food at home, lovingly prepared for your stay

INDULGENCE CATERING — ROBIN & REBECCA

EXPLORE

A NOTE FROM JANE

> *"Robin and Rebecca have been cooking at Fallen Angel for over ten years. I trust them completely — with my home, and with your stay. Everything they do is made with real care, and it shows in every mouthful."*

JANE, FALLEN ANGEL

ABOUT US

Exceptional food, *right where you are*

We're Robin and Rebecca from Indulgence Catering, and we've had the pleasure of cooking for guests at Fallen Angel for more than a decade. We know this extraordinary little house, its kitchen, and the magic of Mousehole well — and we've spent years crafting food that feels as special as the place itself.

Everything we cook is made from the finest local Cornish ingredients, chosen for the season. Whether you'd like a beautiful hamper waiting for you on arrival or a full private chef experience, we'll make your stay completely unforgettable.

All dietary requirements are warmly accommodated, and we're always happy to build something entirely bespoke around what you love.

WHAT WE OFFER

Six ways to *eat well at Fallen Angel*

01

Breakfast hamper for two

Wake up to a beautiful spread — local produce, something sweet, something savoury, and a very good loaf of bread. Enough for two lazy mornings.

FROM £75 FOR TWO · 2 DAYS

02

Traditional hamper for two

A generous hamper of exceptional Cornish produce — tarts, pâtés, cheeses, salads and something sweet. Perfect for the balcony or by the wood burner.

FROM £85 FOR TWO

03

Gourmet hamper — three courses

A fully prepared three-course meal delivered chilled, ready to heat and serve at your leisure. Restaurant quality, in your own home, on your own terms.

FROM £130 FOR TWO

04

Private chef dinner

Robin and Rebecca cook a full three-course dinner in the Fallen Angel kitchen and serve it at your table. The most indulgent way to spend an evening in Mousehole.

FROM £280 FOR TWO

05

Seven-course tasting menu

Seven thoughtfully crafted courses, cooked and served in your home, each one a small story about Cornwall. A meal you'll talk about long after you leave.

FROM £320 FOR TWO

06

Cook together

A hands-on experience for two, guided by Rebecca, grounded in Cornish produce, and ending with a meal you've made together. A wonderfully different afternoon.

GET IN TOUCH TO DISCUSS

EXPERIENCE 02

The Traditional *Hamper for Two*

A beautiful hamper of the finest Cornish produce, assembled with care and delivered ready to enjoy. Perfect for the balcony, the garden, or a lazy evening in.

FROM £85 FOR TWO

> *Choose your starter, main, salad and something sweet — each item serves two.*

STARTER

- Smoked salmon and dill pâté
- Stilton and walnut pâté
- Moroccan style hummus
- Beetroot, feta and yoghurt dip

All served with salt and pepper crostini

MAIN

- Caramelised onion and cheddar cheese tart
- Smoked salmon and dill tart
- Cornish pasties
- Homemade scotch egg with mustard mayo
- A selection of Westcountry cheeses
- A selection of Cornish charcuterie

SALAD

- Greek salad
- Caesar salad
- Orzo pasta, basil pesto, sun-dried tomato and pine kernel
- Roasted vegetable and couscous with green herb dressing

TO FINISH

- Scones with strawberry jam and clotted cream
- Homemade brownie with clotted cream
- Meringues with fresh fruit and whipped cream
- Yoghurt coated apple and blackcurrant flapjacks

Add any extra item for £12 · Mixed olives £5 · Artisan bread £8

EXPERIENCE 03

The Gourmet *Hamper for Two*

A fully prepared three-course meal made in our kitchen, delivered chilled to Fallen Angel and ready to heat and serve at your leisure. Restaurant quality, on your own terms.

FROM £130 FOR TWO

> *Choose one course from each section — dietary adaptations available on request.*

STARTER

- Portobello mushroom with stilton and a sourdough and truffle crumb
- Smoked salmon, pâté, roast beetroot salad, beetroot kimchi and sourdough
- Crab and lobster salad
- Newlyn crabcake with katsu curry sauce
- Buffalo mozzarella with confit tomatoes, basil oil and fresh basil
- Parmesan and caramelised onion tart with mixed leaf salad

MAIN

- Slow cooked belly pork with apple and mustard mash and seasonal vegetables
- Stuffed chicken breast with dauphinoise potatoes and glazed carrots
- Beef bourguignon with creamy mash and buttered cabbage
- King prawn or vegetable Malabar curry with saffron rice and turmeric yoghurt

DESSERT

- Plum and frangipane tart with clotted cream
- Profiteroles with salted caramel sauce
- Apple and blackberry crumble with crème anglais
- Meringues with whipped cream and seasonal fruit
- Tiramisu with espresso meringue and dark chocolate crumb

Add a Cornish cheese platter £35 · Charcuterie platter £35 · Polgoon sparkling wine £35

EXPERIENCE 04

Private Chef *Dinner for Two*

Robin and Rebecca come to you. We cook a full three-course dinner in the Fallen Angel kitchen, serve it at your table, and leave you to enjoy the evening.

FROM £280 FOR TWO

> *A sample of what Robin might cook — every menu is tailored to your tastes and the season.*

STARTERS

- Buffalo mozzarella with confit tomatoes, marinated tomatoes, basil oil and fresh basil
- Newlyn smoked haddock fishcakes with pea velouté and braised leeks
- Pan-fried scallops with brown butter, capers and lemon
- Portobello mushroom with stilton and sourdough crumb
- Smoked salmon, smoked salmon pâté and beetroot salad
- Chicken koftas with chilli and coriander dipping sauce
- Butternut squash with red onion, feta and coriander
- Pan fried tiger prawns in fennel and saffron butter
- Pork belly with fermented chilli sauce and Asian salad
- Lobster and crab salad
  ** subject to market pricing
- Parmesan and caramelised onion tart with mixed leaf salad

MAINS

- Malabar king prawn curry with saffron rice
- Vegetable Wellington with seasonal vegetables
  (v)
- Slow-cooked pork belly with apple and mustard mash
- Moroccan spiced lamb with roasted vegetable couscous, harissa yoghurt and chermoula
- Roast beef with Yorkshire pudding, roast potatoes and seasonal vegetables
  minimum 2 people
- Chicken breast stuffed with goat's cheese, wrapped in pancetta with seasonal vegetables and dauphinoise potatoes
- Fillet of beef with seasonal vegetables
  ** subject to market pricing
- Slow cooked beef cheeks with horseradish mash and leeks
- Pan fried sole fillets with crispy kale, sauce vierge and Cornish new potatoes
- Monkfish, prawns and mussels in coconut and coriander broth
- Spicy gochujang cauliflower with carrot kimchi and rice
- Turbot with Newlyn lobster, shellfish sauce and tender stem broccoli

DESSERTS

- Lemon meringue pie, torched meringue, white chocolate crumb, lemon curd
- Chocolate brownie, milk chocolate crumb, dark chocolate sauce, white chocolate mousse
- Tiramisu, espresso meringue, mocha crumb and coffee syrup
- Profiteroles with salted caramel sauce
- Pannacotta with seasonal fruit
- Plum and frangipane tart with clotted cream
- Passion fruit and white chocolate cheesecake
- Crème brûlée with homemade shortbread
- Cranberry and white chocolate bread and butter pudding with clotted cream
- A trio of desserts — chocolate brownie, mini pavlovas and lemon posset

*Cornish cheeseboard with artisan biscuits and pickles £10pp · ** Seasonal variations in market price may mean additional cost*

EXPERIENCE 05

The Seven-Course *Tasting Menu*

> *The ultimate Fallen Angel dining experience — seven courses that tell the story of Cornwall, cooked and served in your home by Robin.*

Scallop, pea purée, pancetta crumb, pea shoots

— — —

Salad of duck breast with orange, pine kernels and dandelion

— — —

Poached lobster tail, shellfish sauce, samphire

— — —

Fillet of turbot, fennel croquette, Pernod velouté

— — —

Fillet of beef, dauphinoise bonbon, red wine reduction

— — —

Cornish cheese

— — —

Lemon meringue pie with poached oranges and basil

From £320 for two — menus change seasonally

ADD TO ANY EXPERIENCE

Cheese & Charcuterie *for Two*

The perfect addition to any of our experiences — or beautiful on their own. We source from the finest Cornish and West Country producers, and every board is assembled with care.

Cornish cheese platter Selection of Cornish cheeses, homemade pickle, grapes and oatcakes	From £35
Charcuterie platter Cornish charcuterie, olives, sourdough bread and Cornish butter	From £35
Mixed olives	£5
Focaccia bread	£6

For full details of our cheese and charcuterie selection, please get in touch with Rebecca directly.

CORNISH WINES

Polgoon *Vineyard Wines*

Just a few miles from Fallen Angel, Polgoon Vineyard in Penzance produces some of Cornwall's finest award-winning wines. All wines can be pre-ordered alongside your food experience and will be waiting for you on arrival.

Pinot Noir Rosé Sparkling
Delicate and elegant — strawberry and brioche notes with fine persistent bubbles. The perfect welcome glass.
£32.95 per bottle

Seyval Blanc Sparkling
Crisp Cornish sparkling with fresh apple and citrus notes, made using the traditional méthode.
£32.95 per bottle

Sauvignon Blanc
Silver award winner — lemon, lychee and pineapple with a dry, clean finish. Wonderful with seafood.
£19.95 per bottle

Bacchus
Aromatic elderflower and gooseberry — a classic English white that pairs beautifully with Cornish fish.
£18.95 per bottle

Rondo Rosé Still
Raspberries and summer fruits with a soft palate. Beautiful on the balcony at sunset.
£18.95 per bottle

Pinot Noir Red
Juicy red stone fruit — cherries, plums and dark earthy minerality. One of very few quality Cornish reds.
£26.95 per bottle

SOMETHING TO CELEBRATE?

We love a *special occasion*

Whether it's a proposal, an anniversary, a honeymoon, a birthday, or simply a moment that deserves to be marked — we can create something truly beautiful for you.

Styled dining
Candles, flowers, tablescaping — set on the balcony or by the wood burner

Picnic set-ups
A beautiful picnic in the garden or beyond, arranged just for two

Bespoke menus
Favourite ingredients, dietary needs, or a dish with sentimental meaning

Drinks & treats
Champagne, wine, artisan chocolates and nibbles pre-stocked on arrival

Styled dining set-ups from £320 including props — just let us know what you're celebrating.

HOW TO BOOK

Simple, *straightforward,* personal

We keep things easy. No complicated forms, no booking systems — just a friendly email and we'll take care of everything from there.

1 **Get in touch with Rebecca**
Drop us an email telling us what you have in mind, your dates, and anything relevant about dietary requirements or the occasion. We reply promptly.

2 **We discuss and tailor**
We'll chat through the options, suggest ideas, and put together something that feels just right for your stay. All menus are guides — everything can be adapted.

3 **A small deposit secures your booking**
A 25% deposit confirms your food experience. For private chef dinners, we recommend booking as early as possible. Hampers can usually be arranged 4–6 weeks ahead.

4 **Arrive, relax, and enjoy**
Everything will be ready. You just need to be there

READY TO BOOK?

Let's make your stay *extraordinary*

We'd love to hear from you. Whether you know exactly what you'd like or you just know you'd like something special, get in touch and we'll look after everything.

EMAIL REBECCA TO BOOK

rebeccajfarrington@icloud.com

Indulgence Catering

ROBIN & REBECCA — CORNWALL

Proudly working with Fallen Angel, Mousehole

indulgence-catering.co.uk