

WEDDING FEASTS & GUEST DINING MENUS



Welcome to our menus created by our experienced team

Wedding guests at Trevenna enjoy the taste of fresh locally sourced Cornish produce served to your wedding tables. Trevenna is sowing the seeds of its own kitchen garden and farm produce and these menus reflect our aspirations to be self sufficient. Please let us know if you have a favourite dish or require a particular style of catering, that is not in our menus, and our wedding team will be pleased to chat these through with you.

Wedding Feasts

Our Wedding Feasts include a choice of Canapes to kick start the Feasting served after the Ceremony with a Celebration Drink, followed by a choice of dishes from either of the Trevenna Wedding Feast Menus, as follows:

GASTRO FARM HOUSE OR BOWL FOODS MENUS

3 course "Gastro Farm House Menu," or if you prefer a more an informal style of seating & dining, our served 7 course "Bowl Food Menu".

BBQs & HOG ROASTS FISH & CHIPS

Our "BBQ and Hog Roast Menu" is also available. BBQs are always popular during the summer months. Hog roasts are most suited for wedding parties of 70 plus guests. If you are interested in a hog roast and you have a smaller wedding party please let our team know.

Our new "Fish & Chips" menu brings romantic Cornwall to your table.

Guest Dining

Our range of delicious meals for guests during their stay include;

Cream Teas on arrival,
Hearty Welcome Meals served in the Farm House on your first evening,
Breakfasts, and
Evening Munchies.

All these additional Guest Dining meals are included in our All Inclusive Wedding Package and may also be added in any combination to all our other packages.

THE ORIGINAL
Barn Wedding Venue Cornwall

WEDDING FEASTS & GUEST DINING MENUS



All Inclusive Package

All the dishes appearing in the following menus are available as a choice for couples booking the All Inclusive Wedding Package. These menus may also be added for additional guests not included in the package, or to any of our other packages.

Cream Tea - Scones with Clotted Cream and Jam ready to be enjoyed in the Barns and downstairs in the Farm House at the time of Check In on the day of arrival.

Welcome Dinner or BBQ - A hearty 2 course welcome dinner is served in the Farm House, or a BBQ on the farm house lawn. Guests can enjoy drinks purchased from the newly opened Farm House Bar.

Breakfasts - Breakfasts, when booked by the couple, are served in the Farm House on each morning of your stay at 9am (unless another time is agreed). The Morning Before Breakfast is normally a Bacon Bap with Tea & Coffee. The Morning After Breakfast is a Full Cooked Cornish Breakfast, with Juice, Tea & Coffee.

Canapes & Celebration Drinks - Couples may select 3 different canapés to be served following their ceremony. Couples also select a choice of celebration drink, either a glass of Pimms, Mulled Wine/Cider (or fruit juice), to be served with the canapés.

Table Wine

Half a bottle of table wine per guest is provided during the Wedding Feast.

Sparkling Wine Toast - A glass of Sparkling Prosecco is provided for the Toasts.

Wedding Feast

You may choose a Wedding Feast from either the 3 course Gastro Farm House Menu, Bowl Food Menu, a BBQ/Hog Roast or Fish & Chips.

Gastro Farm House Menu

You are invited to create your own menu from our Gastro Farm House range of dishes. This can either be a special menu chosen by you for your guests to enjoy on your wedding day with a vegetarian option if required. Or, if you prefer to offer your guests a choice of dishes, please select 2 starters (or Sharing Platter), 2 mains and 2 desserts. When offering guests a choice of dishes, you will need to provide all menu choices for guest to us at least 4 weeks before your wedding day using our Menu Choices Spreadsheet.

Bowl Foods Menu

Bowl Foods are best enjoyed using informal seating along the lines of sofas with coffee tables and occasional dining tables. A series of dishes are served in small bowls with elegant forks and provide a relaxed and very social atmosphere to mingle with your guests. Couples selecting from the Bowl Food menu should choose 3 Starter Dishes, 3 Main Dishes and a Dessert.

BBQ & Hog Roast Menu

The BBQ is available for all. However, Hog Roasts may include an additional charge depending on the number of guests and are more suitable for larger wedding parties.

Fish & Chips Menu

Classic Fish & Chips!

Evening Munchies - A Cornish Pasty or Cornish Cheese Board provide a perfect finale to your wedding celebrations.

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Intimate Package

The Intimate Package includes the Canapes, Wedding Feast & Evening Munchies with Celebration Drink, Table Wine and Sparkling Wine Toast. Additional Guest Dining may be added to the Intimate Package:

Cream Tea - £4 per person
Welcome Dinner or BBQ - from £12 per person (one course)
Breakfasts -from £6 per person

One Day Package

The One Day Package includes the;

Canapes with Celebration Drink,
Wedding Feast with Table Wine,
Sparkling Wine Toast, &
Evening Munchies

The One Day Package includes a Bacon Bap breakfast served in the Farm House at 9am on the day of departure.

Bespoke Hire

Couples who book Trevenna on a Bespoke Hire basis have access to the Trevenna team to design their Wedding Feast and Guest Dining

Children's Menu

All the dishes appearing on our Gastro Farm House, Bowl Food, BBQ & Hog Roast, and Fish & Chips Menus are available for children. We normally provide a reduced size portion for younger guests.

If preferred we do also offer a children's menu for you to choose from in addition to your main menu selection. This can either be a children's main course or children's main course & children's dessert. Please see our Children's Menu section for choices.

WEDDING FEASTS & GUEST DINING MENUS



Menu Tasting

We provide the opportunity for all couples to enjoy a menu tasting session with us at Trevenna.

Menu Tasting Days

Couples attending our Menu Tasting Days have the opportunity to taste a wider selection of dishes including starters, mains and desserts. This is an excellent opportunity to discuss your menu and confirm your menu selection. Members of our Wedding Team will also be available on an appointment basis to discuss other elements of your wedding arrangements.

Couples unable to attend a Menu Tasting Day still have the opportunity to visit Trevenna for a menu tasting. Couples are encouraged to choose 2 mains and 2 desserts to enjoy. We normally serve our sharing platter as a starter unless otherwise requested.

Tariff

The tariff for the Menu Tasting is £25 per person, this includes three courses, tea & coffee. Our house wine is available on request.

Booking Your Menu Tasting

Contact our Wedding Team on 01579 320013 to book your Taster Menu.

Over Night Stay

You may wish to combine your Menu Taster session with an over night stay at Trevenna.

A Special Discounted rate is available for all our wedding couples when staying at Trevenna in any of the barns before their wedding. Friends and Family may also be invited to stay with you.

Menu Tasting combined with an overnight stay includes your taster selection & a Breakfast Pack in your barn.

Contact our Wedding Team on 01579 320013 to book your Taster Menu & Over Night Stay.

WEDDING FEASTS & GUEST DINING MENUS



Cream Teas

Treat your guests to a traditional Cornish welcome with Cream Teas already in their barns as they check in.

Homemade Scones with Boddingtons Strawberry Jam and Rodda's Cornish Clotted Cream.

Welcome Dinner

As your guests may have travelled many miles to be at Trevenna, a Welcome evening meal served in the Farm House is the perfect way to ensure your guests are recharged for your wedding day. The new Farm House bar will also be open during the evening. The Farm House provides an informal space for your guests to meet and relax.

Welcome Dinners are usually served as a main course and a dessert and we ask couples to choose one main and one dessert for all their guests. Vegetarian options are available on request.

Welcome Meal Mains

Beef Cottage Pie with Leek & Courgette Medley

Beef Lasagna (or vegetable) & Green Leafy Salad

Fish Pie with Leek & Courgette Medley

Trio of Cornish Sausage & Mash, Onion Gravy, Leek & Courgette Medley

Welcome Meal Desserts

Fruit Crumble & Hot Vanilla Custard

Apple Pie & Clotted Cream

Treacle Pudding & Hot Vanilla Custard

Lemon Meringue Pie & Clotted Cream

Welcome Meal BBQ

During the summer months, a BBQ for your guests is a relaxing way to kick start your wedding celebrations.

Kittows Cornish Sausages

Cornish Beef Burgers and Cheese Slices

Chicken Kebabs

Vegetarian Kebabs (if required)

Baby Potato Salad

Green Leafy & Herb Salad & Trevenna's Salad Dressings

Coleslaw and a Tomato, Basil & Garlic Salsa

Selection of Breads

WEDDING FEASTS & GUEST DINING MENUS



Breakfasts

The Morning Before & Morning After the big day,...

Wake up in beautiful Cornwall and stroll across the yard for a Farm House Breakfast. Breakfast is normally served to all your guests at 9am as a communal and very sociable meal.

Enjoy breakfast in the relaxed Farm House atmosphere, beside the roaring fire during the winter, or weather permitting outside in the garden during the summer.

All our breakfasts are served with Tea & Coffee & Orange Fruit Juice.

Morning Before Breakfast

Bacon Sandwich (Eggs for Vegetarians)

Tea & Coffee

Orange Fruit Juice

Morning After Breakfast

Full cooked Cornish Breakfast (more Mushrooms and Eggs for Vegetarians)

Tea & Coffee

Orange Fruit Juice

Canapés

We suggest couples select 3 different canapés from the list below, to be served following their ceremony with the celebration drink.

Vegetarian Canapes

Sun Blushed Tomato

Mozzarella & Basil Skewers

Yarg & Trevenna Chutney Savoury Biscuit

Cornish Goats Cheese Honey & Thyme Crostini

Olive Tapenade on Ciabatta

Tomato, Red Onion & Mint Bruschetta

Cornish Blue Cheese & Pickle Crackers

Fish Canapes

Salmon & Horseradish Cream Crostini

Smoked Mackerel Pate Cracker

Meat Canapes

Trevenna's Chicken Pate on Toast

Parma Ham & Trevenna's Chutney Crostini

Pigs in Blankets (small sausages wrapped in bacon)

Devils on Horse Back (prunes wrapped in bacon)

Cornish Coppa Ham & Brie Skewers

Sweet Canapes

Cornish Scones, Jam & Clotted Cream

Strawberries Dipped in Chocolate (Summer Only)

WEDDING FEASTS & GUEST DINING MENUS



GASTRO FARM HOUSE MENU

Straight from the fields and sea to your Wedding Feast tables

Home Made Breads

Organic Home made breads served with Cornish Butter and dipping olive and balsamic oils.

Starters

Kick start the feasting with a little tasty something. Couples may select 2 starters for their guests to choose from. When served as individual starters they are garnished with a mixed green salad.

Trevenna's Chicken Pate & Caramelized Red Onion Chutney

Cornish Goat's Cheese Mousse Served with Crostini

Homemade Humous with a Dash of Pesto.

Smoked Cornish Mackerel Pate & Crostini

Cornish Coppa Ham & Chutney

Home made Roasted Wild Mushroom Pate & Crostini

Seasonal Soup with Parmesan Croutons

Cornish Sharing Platter

Trevenna's Cornish Sharing Platters are a great alternative to individual starters as guests share a selection of Cornish produce. Our platters are very popular and create a buzz at your wedding tables. A really sociable way to start your wedding feast! You choose 4 dishes from the above Starters to make up the starter platter (not including soup) for your guests to share, with breads, butter, dipping oil & Chutney.

Mains

The main attraction, hearty in the winter, or light & refreshing in the summer. Pick two dishes for your guests to choose from.

Meat Mains

Pork Tenderloin Seared in Cinnamon, with a Cornish Cider Sauce Served on a Peppered Mashed Potato

Cornish Chicken Breast stuffed with St. Endellion Brie wrapped in Cornish Coppa Ham with a White Wine Gravy with Rosemary Roasted Potatoes

Loin of Pork with an Apple Cream sauce & New Roasted Potatoes.

Braised Lamb Shank served on Peppered Mashed Potato

Beef & Cornish Tribute Ale Pie Served with Peppered Mashed Potato

Cornish Beef Braised in Red Wine with New Roasted Potatoes

Mint & Rosemary Cornish Rack of Lamb with New Roasted Potatoes

Bacon Wrapped Cornish Chicken Breast Stuffed with Herbs Served with New Roasted Potatoes

All our main dishes are served with caramelized Chantenay Carrots, sautéed Fine Green Beans and Red Cabbage braised in red wine.

WEDDING FEASTS & GUEST DINING MENUS



GASTRO FARM HOUSE MENU

Straight from the fields and sea to your Wedding Feast tables

Vegetarian Mains

Goats Cheese, Spinach & Cherry Tomato Tart with Balsamic Drizzle

Wild Mushroom Risotto

Aubergine Bake stuffed with St. Endellion Brie & Tomato

Fish Mains

Sea Bass with Salsa Verdi Served on Crushed New Herbed Potatoes

Roast Salmon Rubbed in Lemon & Dill Served & New Roasted Potatoes

All our main dishes are served with caramelized Chantenay Carrots, sautéed Fine Green Beans and Red Cabbage braised in red wine.

Children's Mains

If you wish to offer your younger guests an alternative to your main menu selection, please choose a dish from the below

Pasta Shells Served with a Tomato Sauce

Cornish Sausage & Mash

Fingers of Fish in Bread Crumbs & Chips

Chicken Breast Slices, Potatoes & Vegetables from your menu

Children's Desserts

These can be a reduced portion from your menu selection or a choice from the below.

Cornish Vanilla Ice Cream

Fruit Jelly

Desserts

Finish on a high with homemade desserts. Couples may select 2 desserts for their guests to choose from.

Sticky Toffee Pudding & Caramel Sauce

Chocolate Brownie & Chocolate Sauce

Cornish Clotted Cream Ice Cream with Blueberry & Gin Sauce

Eton Mess

White & Dark Chocolate Bread & Butter Pudding

Mini Berry Jelly

Vanilla Cheesecake with Seasonal Fruits

Chocolate Mousse

All our desserts are served with Cornish Clotted Cream

WEDDING FEASTS & GUEST DINING MENUS



BOWL FOODS

Our Bowl Food style of dining offers a refreshing approach to wedding feasts and the arrangements for your wedding celebrations. Based on a series of small courses, guests are served individual dishes over a period of time while they are free to move around and be social.

Starters

Wild Mushroom Risotto

Pan Roasted Mackerel Salad

Shot Glass of Seasonal Soup

Creamed Goats Cheese Mousse

Smoked Mackerel Pate with Crostini

Mains

Sea Bass with Salsa Verdi & Crushed New Potatoes

Pork Tenderloin & Cornish Cider on Peppered Mash

Loin of Pork with an Apple Cream with Cubed Roasted Potatoes

Beef Stew & Mini Yorkshire Pudding

Cornish Chicken Breast with White Wine Gravy & Rosemary Cubed Potatoes

Braised Beef in Red Wine with Peppered Mash Roasted

Salmon Rubbed with Lemon & Dill with Cubed Roasted Potatoes

Desserts

Eton Mess Sticky Toffee Pudding & Caramel Sauce

Chocolate Brownie & Chocolate Sauce

White & Dark Chocolate Bread & Butter Pudding

Chocolate Mousse

Cornish Ice cream with Blueberry & Gin Sauce

All our desserts are served with Cornish Clotted Cream

WEDDING FEASTS & GUEST DINING MENUS



BBQs & HOG ROASTS

Being located in the relaxing Cornish countryside, many of our couples are seeking an informal wedding with good food. BBQs and Hog Roasts are perfect Wedding Feasts to celebrate in the true spirit of Cornwall.

BBQs and Hog Roasts are served from a buffet table with the salads and breads. Guests are invited from their tables to select their food. Couples can choose whether they would like the tables laid in the traditional way with place settings or an informal "seat yourself" arrangement.

BBQs

Kittows Cornish Sausages

Cornish Beef Burgers and Cheese Slices

Chicken Kebabs (Vegetarian Kebabs, if required)

Hog Roasts

Whole Spit Roasted Hog

Sides For BBQs & Hog Roasts

Baby Potato Salad

Green Leafy & Herb Salad & Trevenna's Salad Dressings

Trevenna's Hand Cut Coleslaw, and a Tomato, Basil & Garlic Salsa

Selection of Breads

FISH & CHIPS

Classic Fish & Chips served to your wedding table.

Fish & Chips

Cod with a Cornish Tribute Beer Batter

Hand cut Chunky Chips

Homemade Tartare Sauce

Tomato Sauce

Minted Mushy Peas

Lemon Wedge

Vinegar Bottles

WEDDING FEASTS & GUEST DINING MENUS



Wine List

We have carefully selected a collection of house wines for you.

In the All Inclusive, Intimate and One Day packages half a bottle per guest of our house wine is included as your table wine in the total tariff.

Please advise which combination of Red, White or Rose wine you would like when you make your menu choices.

White Wines

El Caballo Sauvignon Blanc, Central Valley Chile
Refreshingly zingy, zippy Sauvignon

Dry River Chardonnay, South East Australia
Luscious tropical fruit, creamy, crisp finish.

GpG Pinto Grigio, Italy
Ever popular Pinot! Fresh, light & aromatic.

Red Wines

El Caballo Merlot, Central Valley Chile
Soft plum fruit & mellow.

Dry River Shiraz, South East Australia
Smooth & rich with a spicy finish

Tierra Del Rey Cabernet Sauvignon, Central Valley Chile
Very juicy & rich Cabernet bursting with fruit.

Rose Wine

Dudley Stone Shiraz Rose, Western Cape, South Africa
Red berries, ripe melon, hint of honey- lovely!

Toast Wine

La Dolce Collini Prosecco, Venezie, Italy
Crisp & Delicious celebration sparkles

Upgrade

If you would like to upgrade your wine package at an additional charge, please let us know and we will send you our full wine list.