

# 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.

# WEDDING FEASTS & GUEST DINING MENUS



## 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*

### Dessert

Please select your choice of dessert for all your guests from our Gastro Farm House Dessert Menu. *Tip: Eton Mess is very popular with guests (and if a guest does not like cream, we can serve a bowl of strawberries).*

## 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*

### Dessert

Please select your choice of dessert for all your guests from our Gastro Farm House Dessert Menu. *Tip: Eton Mess is very popular with guests (and if a guest does not like cream, we can serve a bowl of strawberries).*

# WEDDING FEASTS & GUEST DINING MENUS



## Wines included in all Packages

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

*Tierra Del Rey Sauvignon Blanc - Central Valley, Chile*  
Deliciously fresh grapefruit & lime, zingy gooseberry & melon palate.

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

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

### Red Wines

*Tierra Del Rey Merlot - Central Valley, Chile*  
Rich black cherry and plum. Flavourful and medium bodied

*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

*Ancora Chiaretto – Piemonte, Italy*  
Refreshing acidity and crisp strawberry fruit characters. Light and crisp  
(Gold medal winner 2011 Sommelier Wine Awards)

### Toast Wine

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

### Supplementary Wine List

You may wish to upgrade your wine selection from our Supplementary Wine List below. A relevant supplementary charge is payable on each bottle.

# Supplementary Wine List

You may select wines from the Trevenna Wine List below to replace the wines provided within the Packages, for a supplementary charge.

## White

*Waterstone Bridge Chardonnay – Victoria, Australia*

Elegant, lightly oaked Chardonnay from this cool climate region

*Anakena Sauvignon Blanc – Central Valley, Chile*

Delicate and fresh Sauvignon Blanc with intense notes of white peach, pineapple and citrus.

*Bellefontaine Chardonnay Vin de Pays D'Oc – Languedoc, South West France*

An unoaked Chardonnay that is clean, fresh and full of flavour.

*Bellefontaine Sauvignon Blanc Vin de Pays D'Oc - Languedoc, South West France*

A classic Sauvignon Blanc - Rich, lively with a lovely lingering finish.

*False Bay Wild Yeast Chenin Blanc – Western Cape, South Africa*

Gentle ripe apple aromas, honeyed aromatics and delicious greengage and citrus lemon acidity on the long finish.

## Rosé

*False Bay Rosé – Western Cape, South Africa*

Fruit-driven pale Rosé with summer fruits and a lovely clean, dry finish.

*Bellefontaine Rosé Vin de Pays D'Oc - Languedoc, South West France*

Easy drinking Rose with an orangey pink hue. Lovely fresh fruit such as raspberry, blackcurrant and redcurrant and it has a dry, crisp finish.

## Red

*Waterstone Bridge Shiraz – Victoria, Australia*

Full bodied, ripe cherry and mulberry fruit, integrated oak and hints of liquorice and pepper spice.

*Anakena Pinot Noir – Central Valley, Chile*

Ruby red in colour, this Pinot Noir has intense strawberry aromas with a hint of black pepper. On the palate it is fresh and balanced, with a long finish.

*Bellefontaine Shiraz Vin de Pays D'Oc – Languedoc, South West France*

Lovely rich, dark damson fruit, full of flavour.

*Bellefontaine Merlot Vin de Pays D'Oc – Languedoc, South West France*

Rich, vibrant and aromatic fruit showing soft plummy flavours.

*Vega Del Rayo Rioja – Rioja, Spain*

A modern, vibrant, unoaked Tempranillo. Red fruits, fresh cherries and plums with hints of spicy complexity. Soft and easy drinking.

# Trevenna Wine List

Selection of fine wines available from Trevenna.

## White

*Gavi La Luciana, Piemonte, Italy*

Zesty citrus fruit characters, steely acidity and underlying mineral notes. A sophisticated Gavi this one!

*Anakena Single Vineyard Viognier, Rapel Valley, Chile*

Intense apricot, pear, and floral aromas. This crisp and elegant wine is delicious.

*Mirror Lake Sauvignon Blanc -Marlborough, New Zealand*

Bursting with rich gooseberry fruit. Juicy, good acidity. Fabulous!

*La Colombe Chablis - Burgundy, France*

What decent Chablis should taste like! Not a taste of oak. Creamy fruit and good mineral characters.

*Domaine du Pre Semele Sancerre – Loire, France*

Minerally and mouthwateringly good!

## Rosé

*Domaine de la Veille Tour Rose – Provence, France*

Bursting with fresh strawberry fruit. Quite simply “summer in a glass!”

## Red

*Barbera Ceppi Storici - Piemonte, Italy*

Subtle smoky Barbera. Concentrated fruit from 40 year old vines..go on! You know you want to!

*Les Coteaux, Côtes du Rhône Villages – Rhône, France*

Elegant red fruit, rich and smooth. Excellent!

*Vega Del Reyo Rioja Reserva - Rioja, Spain*

Rich blackberry with hints of dried fruit. Sweet vanilla and brown spices from aging in wood are well balanced. Good, classic Rioja

*Mr Smith Shiraz - McLaren Vale, Australia*

Wow! Gold medal winner at the Sommelier Wine Awards 2010 this ridiculously luscious Shiraz just explodes with blackberry fruit!

*Moko Black Pinot Noir – Central Otago, New Zealand*

Pure lifted strawberry fruit; gentle, dusky spice and body make this a deeply compelling Pinot Noir of style and provenance.

## Champagne

*Le Marquis de Marillac Brut par de Venoge - Champagne, France*

Very approachable style with good mousse, a bready, toasty nose and a light and delicate finish.

*Champagne Lallier Grand Cru Reserve Brut NV, Champagne France*

This Champagne house has been family owned for 5 generations. It is situated in Ay next door to Bollinger. In a blind tasting of champagne with Jancis Robinson, this scored higher than Bolly and Moet.

*Champagne Lallier Premier Cru Rosé Brut NV, Champagne France*

A pretty pale pink champagne of exhilarating freshness, elegance and red subtlety, made from principally Pinot Noir and one fifth Chardonnay grapes. Elegant and very sippable - the perfect Champagne combination