



## Wedding Feasts & Guest Dining Menus

Welcome to our Wedding Feasts & Guest Dining Menus created by Richard Nicholls, our resident Chef.

Weddings guests at Trevenna enjoy the taste of fresh locally sourced Cornish produce served to your wedding tables.

### *Wedding Feasts*

Our Wedding Feasts include our Trevenna signature dishes of Gastro Farm House menus, informal and very social Bowl Foods and a delicious range of Canapes.

During the summer months BBQs and Hog Roasts are also very popular.

### *Guest Dining*

Our range of delicious meals for guests during their stay include a Cream Tea on arrival, a hearty Welcome Meal served in the Farm House on the first evening after your guests have checked in, Breakfasts and Evening Munchies.

### *Richard Nicholls*

Richard Nicholls joined Trevenna after previous training with the Tanner Brothers, and as Head Chef at a number of award winning restaurants.

Richard has a real love for local produce and is continually selecting new vegetables and fruits to be planted in the Farm House garden.



## All Inclusive Package

All the dishes appearing in the following menus are available as a choice for couples booking an Inclusive Wedding Package. Some however have an additional charge per dish as indicated.

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### *Cream Tea*

Scones with Clotted Cream and Jam ready to be enjoyed in the Barns and downstairs in the Farm House.

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### **Welcome Dinner or BBQ**

A hearty 2 course welcome dinner is served in the Farm House, or a BBQ.

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### Breakfasts

Breakfasts are served in the Farm House on each morning. The Morning Before Breakfast is a Bacon Bap with Tea & Coffee. The Morning After Breakfast is a Full Cooked Cornish Breakfast, with Juice, Tea & Coffee.

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### *Canapes*

Couples may select 3 different canapés to be served following the ceremony.

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The Wedding Feast can be either from the 3 course Gastro Farm House menu, Bowl Foods or a BBQ/Hog Roasts.

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### **Gastro Farm House**

Couples are invited to choose 2 starters, 2 mains and 2 desserts from the Gastro Farm House menu.

### *Bowl Foods*

Bowl Foods are a series of Trevenna's Gastro Farm House signature dishes served in small bowls with elegant forks and provides a very social atmosphere. Couples selecting from the Bowl Food menu should choose 3 cold, 3 hot and 3 desserts from the Gastro Farm House menu.

### **BBQ & Hog Roasts**

The BBQ is available for all. However, Hog Roasts may include an additional charge depending on the number of guests.

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Evening Munchies tend to be a Cornish Pasty or Cornish Cheese Board.

## Intimate Package & One Day Package

The Intimate Package includes the Canapes, Wedding Feast & Evening Munchies. The One Day Package includes the same as the Intimate Package plus a Bacon Bap breakfast.

## Bespoke Hire

includes the use of our private Chef to create your own menu.



## Menu Tasting

During the run up to your wedding, you may decide to experience your menu choices with a Menu Tasting in the Farm House with Richard Nicholls. This is an excellent opportunity to discuss your menu and make any changes to our suggested menus.

### *Menu Choices*

Please select starters, mains and desserts from the suggested menus and fill in the Menu Tasting request form as provided on confirmation of your wedding booking. Both of you may select different dishes for the Menu Taster session.

Many couples bring friends and family to share in the experience who are welcome to make their selection from your choices.

### *Tariff*

The Tariff for the Menu Tasting is £15 per person and includes a starter, main and dessert.

### *Booking your Taster Evening*

Contact Kim to book your Taster Menu.

## Over Night Stay

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

### *Tariff*

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



## *Cream Tea*

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

*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, our range of Welcome Dinners served in the Farm House during the evening of the day of arrival are perfect for ensuring your guests are recharged for your wedding.

Welcome Dinners are served as a main course and a dessert. Couples tend to choose one main and one starter for all their guests.

### **Welcome Meal Mains**

*Beef Cottage Pie*

*Beef Lasagna*

*Fish Pie*

*Trio of Cornish Sausage & Mash with onion gravy*

*Curry & Rice*

*Cornish Paella*

### **Welcome Meal Desserts**

*Fruit Crumble & Hot Vanilla Custard*

*Sticky Toffee Pudding & Caramel Sauce*

*Hot Creamy Rice Pudding with Fruit Compote*

### **Welcome Meal BBQ**

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

*Cornish Sausages, Cornish Beef Burgers, Chicken Kebabs*

*Vegetarian Kebabs (if required)*

*Hot Potato Salad & Green Leafy Salad*

*Selection of Breads*



# Breakfast Menu

The day before & day after the big day,...

Wake up in beautiful Cornwall and stroll across the yard for a Farm House Breakfast.

Bring your guests together at the same time for an informal and very sociable breakfast. Enjoy breakfast in the Farm House garden during the summer or bedside the roaring fires during the winter.

All our breakfasts are served with Tea & Coffee.

## Meaty

*Morning Before Bacon Sandwich*

*Morning After Full cooked Cornish Breakfast*

## Veggie

*Mushrooms & Poached Egg on Toast*

## Sweet

*Yoghurt with Granola & Honey*

*Pancakes & Cornish Honey*



# Canapes

Couples may select 3 different canapés to be served following the ceremony.

## *Vegetarian Canapes*

*Tomato, Mozzarella & Basil Skewers*

*Baked Potato Skins, Cornish Blue Cheese & Rocket*

*Caramelised Red Onion Mini Quiches*

*Blue Cheese & Broccoli Mini Quiches*

*Olive Tapenade on Ciabatta*

*Tomato, Red Onion & Mint Bruschetta*

## *Fish Canapes*

*Salmon & Horseradish Cream Crostini*

*Fish Cakes & Lemon Mayo*

## *Meat Canapes*

*Parma Ham, Broad Bean & Goats Cheese Crostini*

*Pigs in Blankets (small sausages wrapped in bacon)*

*Devils on Horse Back (prunes wrapped in bacon)*

## *Sweet Canapes*

*Cornish Scones, Jam & Clotted Cream*



## **Gastro Farm House**

Straight from the fields & sea to your Wedding Feast table

### **Starters**

Kick start the feasting with a little something tasty, pick two dishes for your guests to select.

### **Vegetarian Starters**

*Mushroom & Sorrel Soup*

*Pumpkin & Ginger Soup*

*Spicy Butternut Squash Soup*

*Leak & Potato Soup*

*Asparagus Risotto*

*Mushroom Bruschetta*

*Shallow fried Cornish Goats cheese & Red Onion Parcel*

### **Fish Starters**

*Crab & Fennel Salad*

*Oven Roasted Mackerel with Warm Potato Salad*

*Skewered Chili Prawns*

### **Meat Starters**

*Parma Ham, Broad Bean & Goats Cheese Crostini*

*Trevenna's Chicken Liver Parfait*

*Antipasti of Salami, roasted artichoke hearts, cheeses, chutneys & bread*



## **Gastro Farm House**

Straight from the fields & sea to your Wedding Feast table

### **Mains**

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

### **Vegetarian Mains**

*Goats Cheese, Spinach & Cherry Tomato Tart with Balsamic Sauce*

*Wild Mushroom Risotto*

*Stuffed Pepper*

### **Fish Mains**

*Salmon with Horseradish & Beetroot*

*Roast Salmon rubbed in Lemon & stuffed with Dill*

*Roast Halibut with Beetroot & Grilled Leaks*

*Sea Bass with Salsa Verdi*



## **Pork Mains**

*Baked Ham with Peppercorn & Shallot Seasoning*

*Pork Braised in Cornish Cider & Cinnamon*

## **Lamb Mains**

*Roast Cornish Lamb*

*Lamb Curry with Stuffed Potato Patties & fresh green chutney*

*Lamb Cutlets with Basil Sauce*

## **Chicken Mains**

*Cornish Chicken Breast with Creamed Leaks*

*Cornish Chicken Breast wrapped in Bacon stuffed with Pesto*

## **Beef Mains**

*Roast Cornish Beef*

*Beef Stew*

*Beef Braised in Cornish Ale*

*Beef Flank Pastry Pie*

## **Vegetables**

Vegetables are plated with the main dish. Choose your variety from here.

*Potato & Green Bean Salad*

*Spicy Cabbage*

*Root Vegetable Mash*

*Roasted Vegetables*

*Rosemary Roast Potatoes*



## **Gastro Farm House**

Straight from the fields & sea to your Wedding Feast table

### **Desserts**

Finish on a high with homemade desserts. Pick two dishes for your guests to select.

*Apple Tart*

*Sticky Toffee Pudding*

*Chocolate Mouse with mixed berry coulis*

*Mini Berry Jelly*

*Blueberry & Gin Ice Cream*

*Mini Berry Trifle*

*Flower & Fig Meringues with Orange Cream*

*Baked Pears with Walnut Cream*

*White & Dark Chocolate Bread & Butter Pudding*

*Stuffed Fruit Crumble*

*Lavender Cream*

*Cornish Clotted Cream*



## **BBQs & Hog Roasts**

Being located in the relaxing Cornish countryside, many of 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 cooked just outside the Threshing Barn then 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**

*Cornish Sausages*

*Cornish Beef Burgers*

*Chicken Kebabs*

*Vegetarian Kebabs*

### **Hog Roasts**

*Whole Spit Roasted Hog*

### **Salads for BBQs & Hog Roasts**

*Green Leafy Salad*

*Rosemary New Potatoes*

*Bean Salad*

*Trio Cabbage Coleslaw*

*Tomato, Mozzarella & Basil*

*Selection of Breads*