

WEDDING STAYS & FEAST MENUS

Our Farm Kitchen food & menus for wedding feasts and guest stays celebrate vegetables and herbs grown at Trevenna with the best of Cornish produce.

FARM FLAVOURS

Herbs, fruits and vegetables harvested throughout the year are captured in our seasoning mixes, fresh sauces, marinades & preserves which feature throughout the menus with ingredients, tastes and flavours from our farm. Take a look at the end of this menu for descriptions.

WELCOME TREATS

Welcome your guests with a homemade treat from the Mowhay. Guests may either select and enjoy their treat in the Mowhay or take it away to their accommodation (all treats below will be available for you & your guests in the Mowhay)

Treat selection displayed on the Mowhay counter from 4pm

Shortbread Biscuit (v & can be vg)

Slice of Homemade Cake (v & can be vg)

Fruit Muffin (v & can be vg)

Flapjack (v & can be vg)

Homemade Scone, Cornish Clotted Cream & Cornish Strawberry Jam (v & can be vg)

PREFERENCES & ALLERGENS

v = suitable for vegetarians

vg = suitable for vegans

v & can be vg = a vegetarian dish with ingredients that can be substituted to become suitable for vegans

Most of our recipes can be adjusted to substitute out ingredients containing allergens for non-allergen containing ingredients. However, as a busy kitchen we are unable to claim any dishes are allergen free from cross contamination.

WELCOME EVENING DINNERS

Gather your family & friends together for the first time as the excitement begins to build. Welcome Dinners are served from the Mowhay and enjoyed inside or outside in the gardens. Sociable, informal and very tasty! Our Welcome Dinners feature the Wood Fired Oven followed by a homemade dessert.

WOOD FIRED SKILLETS

Sharing Garlic Flat Bread (served to guests when mingling)

Garlic Flat Bread (vg)

Trevenna Seasonal Dipping Hummus

Wood Fired Meat Skillet (Select 1 x meat dish)

Cornish Featherblade Beef with Wood Fired Roasted Sauce or Green Chimichurri

Cornish Pork Shoulder with Plum Compote or Blackberry Honey Mustard

Chicken Skillet Pan with Marinade or Rosemary & Garlic Seasoning

Wood Fired plant based Skillet (Select 1 x plant based dish)

Garden Vegetable & Split Green Pea Tagine (vg)

Courgette Parmigiana (v & can be vg)

Roasted Squash, Feta & Spinach Curry (v & can be vg)

WOOD FIRED BBQ OVEN

Our version of a BBQ using the Wood Fired Oven, served outside when the weather is fine or from the counter when inside.

Wood Fired Meat

Wood Fired Slow Cornish Beef with Wood Fired Roasted Sauce or Green Chimichurri

Griddled Kittows Sausages

Wood Fired Oven Cornish Chicken Skillet Pan with Marinade or Rosemary & Garlic Seasoning

Plant Based

Beetroot Burger (if required) (vg)

Cornish Yarg Cheese Slices

Focaccia

FLAT BREADS

Sharing Focaccia (served to guests when mingling)

Rosemary Focaccia (vg)

Trevenna Beetroot Dipping Hummus & Garden Pesto

Meat Flat Breads (Select 2 x meat flat breads)

Cornish Salami, Pesto, Fresh Chilli, Tomato, Mozzarella

Beef Burnt Ends, Garlic Mushrooms, Tomato, Mozzarella, Herb Oil

Cornish Chorizo, Chilli, Tomato, Mozzarella, Chilli Oil

Plant Based Flat Breads (Select 2 x plant based flat breads)

Cornish Goats Cheese, Courgette, Fresh Chilli, Tomato, Herb Oil

Roasted Cherry Tomato, Pesto, Tomato, Mozzarella,

Charred Vegetable, Tomato, Mozzarella

WELCOME DINNER SIDES

All welcome dinners are served with the following sides:

Slaw & Herbed Oil Dressing (vg) or Celeriac Remoulade

Leaf & Herb Salad (vg)

Garlic & Rosemary Cubed Potatoes (vg) or New Roasted Potatoes with Tomato Rum Sauce or Garlic Drizzle (vg)

WELCOME DINNER DESSERTS

All welcome dinners are followed by dessert!

Select 1x dessert for all your guests with Homemade Ice Cream as the alternative

Homemade Seasonal Fruit Ice Cream

Meringue Pavlova & Seasonal Fruit Compote

Seasonal Fruit Crumble & Vanilla Custard

Treacle Tart with Vanilla Custard

Cornish Vanilla Ice Cream & Origins Coffee Affogato

Choclolate Mousse & Honeycomb

BREAKFASTS

Communal breakfast served in the Mowhay for all your guests staying at Trevenna.

ON THE COUNTER BOTH MORNINGS

Homemade Muffins | Croissants | Trevenna's Toasted Granola | Cornish Yoghurt | Nuts, Seeds & Dried Fruits
Selection of Cereals | Toast & Cornish Butter | Jam, Marmalade, Honey & Marmite
Origins Coffee & Clipper Tea | Juices | Fresh Mint, Fresh Ginger, Fresh Lemon Tea

MORNING BEFORE HOT BREAKFAST

Fluffy Pancakes | Bacon & Maple Syrup
Wood Fired Porridge | Fruit Compote

MORNING AFTER COOKED BREAKFAST

Trevenna's homemade beans served to the table
Full Cooked Cornish Breakfast of Bacon, Kittows Sausage, Hogs Pudding, Egg, Mushrooms, Grilled Tomato
Full Cooked Vegetarian Breakfast of Vegetarian Sausage, Egg, Mushrooms, Grilled Tomato, Beans, Spinach (v)
Full Cooked Vegan Breakfast of Vegan Sausage, Mushrooms, Grilled Tomato, Beans, Spinach (vg)

WEDDING DAY LUNCH

Pre-order Lunch to be delivered to each barn about 90 mins before the Ceremony

SOUP LUNCH

@ £12.50pp

Homemade Seasonal Vegetable Soup with Bread Roll
Cornish Orchards Juice Drink
Homemade Flapjack

SAUSAGE ROLL LUNCH

@ £10pp

Warm Pork, Apple and Sage Roll with Homemade Relish
Cornish Orchards Juice Drink
Yoghurt Pot with Fruit Compote Layer

SANDWICH LUNCH

@12.50pp

Select two types of homemade sandwiches :

- Slow Roasted Ham & Piccalilli
- Cornish Yarg & Onion Marmalade
- Brie, Rocket & Sundried Tomato
- Rare Cornish Beef & Horseradish
- Smoked Salmon & Dill Creme Fraiche

Cornish Orchards Juice Drink

CANAPES

MEAT CANAPES

Beef & Green Chimichurri Yorkshire Pudding
Cornish Coppa Ham & Pear Pickle Crostini
Pulled Pork, Blackberry Honey Mustard Filo Tarts
Trevenna Homemade Pork & Apple Rolls | Plum Compote
Cornish Lamb, Herb Garden Skewers | Mint Yoghurt
Pigs in Blankets

FISH CANAPES

Smoked Salmon Dill Yorkshire Pudding
Smoked Mackerel Pate & Cucumber Crostini
Prawn, Avocado & Tomato Filo Tarts
Mini Cod Bites with Pea Puree

VEGETARIAN CANAPES

Blue Cheese, Chilli Jam, Yorkshire Pudding (v)
Goats Cheese, Fig & Honey Crostini (v)
Cornish Brie & Tomato Rum Chutney Filo Tarts (v)
Davidstow Cheddar & Red Onion Marmalade Straw (v)
Feta & Spinach Falafel | Garlic Drizzle (v)

VEGAN CANAPES

Mushroom, Chestnut & Fired Roasted Sauce Yorkshire Pudding (vg)
Tomato & Basil Crostini (vg)
Wild Pesto Filo Tarts (vg)
Courgette, Chilli, Mint Crostini (vg)
Mini Onion Bhaji | Chilli Jam (vg)

DIETARY REQUIREMENT CANAPES

The canapes are served to guests with the following allergies: Gluten, Egg, Fish, Dairy.
Courgette, Chilli, Mint Crostini (vg)
Mini Onion Bhaji | Chilli Jam (vg)
Tomato & Basil Crostini (vg)

FARM FEAST

Individual plated and presented dishes served direct to named guests who have made their preselection

BREADS

Select 1 Tear & Share bread for all your guests to enjoy

Goats Cheese & Onion Marmalade (v) | Davidstow Cheddar & Chive (v) | Rosemary Focaccia (vg) | Sundried Tomato

STARTERS

Select up to 3 Starters including a plant based starter.

Meat starters

Ham Hock Terrine, Piccalilli & Sourdough Crostini

Cornish Charcuterie, Rocket, Parmesan, Balsamic Glaze, Sourdough Crostini & Chutney

Cornish Beef Meat Balls, Slow Roasted Tomato Herb Sauce, Garlic Drizzle

Fish starters

Cured Beetroot Salmon, Horseradish Creme Fraiche & Fennel Salad

Smoked Haddock, Cheddar & Dill Fish Cake

Mackerel Filo Tart, Tomato Rum Salsa

Warm Smoked Mackerel, Beetroot & Chilli Relish

Plant based starters (served as vegan &/or vegetarian dishes)

Seasonal Garden Soup (vg)

Saffron Arancini, Cornish Yarg & Tarragon (v & can be vg)

Squash, Goats Cheese, Spinach Filo Tart (v & can be vg)

MAINS

Select up to 3 mains including a plant based main.

Meat mains

Chicken, Tarragon, Crispy Cornish Pancetta, Layered Potatoes, Mushrooms

Cornish Pork Loin, Sage, Cubed Potatoes, Baked Apple and Cornish Cider

Cornish Lamb Rump, Rosemary, Crushed Minted Potatoes, Balsamic Onion Tart & Red Currant Sauce

Wood Fired Roast Featherblade Beef Brisket, Honey & Thyme Carrot, Roast Potatoes, Yorkshire Pudding

Roast Beef Sirloin, Yorkshire Pudding @ £5pp supplement

Fish mains

Herb Crusted Cod Loin, Caper Butter, Dill Potato Cake

Pan Fried Sea Bass Fillet, Salsa Verde, Fat Chips, Balsamic Tomatoes

Plant based mains (served as Vegan &/or Vegetarian Dishes)

Homity Pie, Kale & Spinach Pesto, Roasted Beetroot & Carrot (v & can be vg)

Aubergine & Goats Cheese Roast, New Roasted Potatoes (v & can be vg)

Squash & Beetroot Wellington, Cubed Rosemary Potatoes, Kale & Pine Nut Pesto (v & can be vg)

SEASONAL GREENS

All Farm Feasts come with Trevenna's Seasonal Greens served to the table for sharing

WOOD FIRED SHARING FEAST

Dishes presented on boards, platters and in bowls to the centre of the table for guests to share.

Sharing Breads

Select x1 bread for all your guests to tear, share and enjoy

Goats Cheese & Onion Marmalade (v) | Davidstow Cheddar & Chive (v) | Rosemary Focaccia (vg) | Sundried Tomato

Sharing Starter (all included)

Cornish Charcuterie

Smoked Mackerel Pate

Davidstow Cheddar Arrancini

Hummus, Garden Pesto

Marinated Vegetables

Sharing Meat Mains (Select 1 x meat main)

Cornish Lamb Shoulder with Herb Garden or Rosemary & Garlic Seasoning | Mint Yoghurt

Slow Cornish Featherblade Beef with Chimichurri or Wood Fire Roasted Sauce

Pork Loin with Plum Compote or Blackberry Honey Mustard

Sharing Plant Based Mains (Select 1 x plant based main)

Aubergine & Goats Cheese Gratin, New Roasted Potatoes (v & can be vg)

Squash & Beetroot Wellington, Cubed Rosemary Potatoes, Kale & Pine Nut Pesto (v & can be vg)

Sharing Potato Sides (Select 1 x potato side)

Layered Potatoes & Caramelised Onions | Hasselback Potatoes | New Potatoes & Shallots | Classic Roasted (v & can be vg)

Seasonal Sides (Select 2 x seasonal sides)

Seasonal Greens (v)

Spring Leek Gratin | Summer Celeriac Gratin | Beetroot Gartin (v & can be vg)

Garden bowls of Slaw & Dressing | Tomato & Cucumber Salad (vg)

Woodfired Braised Red Cabbage | Whole Cauliflower | Parnisip & Honey (v)

WEDDING FEAST DESSERTS

Delicious homemade desserts for Wedding Feasts. Select 2x Desserts

Baked Vanilla Cheesecake with Seasonal Fruit Compote

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream

Chocolate & Salted Caramel Tart

Lemon Panna Cotta, Meringue Crumble, Seasonal Fruit Drizzle

Warm Apple, Almond & Maple Tart, Clotted Cream

VEGAN DESSERTS

Fruit Crumble & Custard (vg)

Chocolate Torte (vg)

Seasonal Fruit Eton Mess (vg)

Sticky Toffee Pudding & Vanilla Ice Cream (vg)

Vanilla Cheese Cake & Fruit Compote (vg)

CREATE YOUR OWN WEDDING FEAST MENU

From £105 per guest

Work with our chefs to create your own wedding feast using the best of local Cornish ingredients into your style of food. The above prices include the additional chefs to prepare and deliver this style of feast.

Sample dishes created by you & our kitchen team

STARTERS

Salmon Souffle

Cornish Ceviche

Fired Sardines

MAINS

Cornish Entrecote Steak & Skinny Fries

Sirloin Wellington

Halibut Steaks

DESSERTS

Trio of Desserts

Chocolate Fondants

EVENING MUNCHIES

CORNISH MUNCHIES

Cornish inspired nibbles for your Evening Munchies of Cornish Pasties & Award Winning Cornish Cheeses

Cocktail Cornish Pasties (Meat & Vegetarian & Vegan if required)

Cornish Cheese Board, Crackers, Chutney & Grapes (v & can be vg)

Included in Inclusive Hire for all day guests. Additional Evening Guests @ £15 per guest

WOODFIRED FLAT BREAD MUNCHIES

Select x 3 different flatbreads:

Cornish Salami, Pesto, Fresh Chilli, Tomato, Mozzarella

Beef Burnt Ends, Garlic Mushrooms, Tomato, Mozzarella, Herb Oil

Cornish Chorizo, Chilli, Tomato, Mozzarella, Chilli Oil

Cornish Goats Cheese, Courgette, Fresh Chilli, Tomato, Herb Oil

Roasted Cherry Tomato, Pesto, Tomato, Mozzarella

Charred Vegetable, Tomato, Mozzarella

In addition to Cornish Munchies @ £8 per guest (1/2 8inch flat bread each) & @ £23 per evening guest

Instead of Cornish Munchies @ £3 per day guest (1/2 8inch flat bread each) & @ £18 per evening guest

SLOW ROASTED BAPS

Slow Roasted Pork or Slow Roasted Beef and Beetroot Burgers (vg) if required

Bread Baps (vg)

Slaw & Herb Dressing (vg)

Skinny Fries (vg)

In addition to Cornish Munchies @ £8 per guest & @ £23 per evening guest

Intead of Cornish Munchies @ £3 per day guest & @ £18 per evening guest

CHEESE TOWER

The 60 Guest Cheese Tower @ prices on request

St Endellion Brie , Cornish Yarg, Cornish Blue, Vintage Trelawney

The 100 Guest Cheese Tower @ prices on request

St Endellion Brie, Cornish Yarg, Cornish Blue, Vintage Trelawney, Miss Muffet, Cornish Camembert

A selection of vegan cheeses can be available if requested in advance

FARM FLAVOURS

Herbs, fruits and vegetables harvested throughout the year are captured in our seasoning mixes, fresh sauces & marinades which feature throughout the menus with ingredients, tastes and flavours from our farm.

Herb Garden Seasoning

Great with lamb, clear refreshing notes of leafy green herbs, zesty lemon and garlic, served with mint yoghurt

Garlic | Parsley | Mint | Lemon

Rosemary & Garlic Seasoning

Great with lamb, smoky quality and mustard-like aroma

Rosemary | Honey | Garlic

Green Chimichurri Sauce

Great with beef, bright green, tangy, herbaceous flavour with a bit of spicy heat

Coriander | Dill | Garlic | Green Chilli | Lemon | Mint | Oregano | Shallot | Parsley

Wood Fire Roasted Sauce

Great with beef, slow roasted deep flavours of farm style bbq

Tomato | Garlic | Onion

Wild Pesto

Great with chicken, salads and hummus, earthy, nutty, salty

Garlic | Basil | Salt | Anchovy | Olive Oil | Parmesan

Plum Compote

Great with pork, deep and tangy

Plums | Balsamic

Blackberry Honey Mustard

Great with pork, tangy & fruity

Blackberries | Honey | Mustard | Lemon

Tomato & Rum Sauce

Great over potatoes, balance of sweetness and tang, served with a garlic drizzle.

Tomato | Rum | Cider Vinegar

CHILDRENS MENU

All the dishes appearing on Wedding Feast Menus are available for children. We normally provide a reduced size portion for younger guests. If preferred, we also offer a children's menu for you to choose from, in addition to your main menu. This can either be a children's main course or children's main course & children's dessert. Select ONE dish to offer children as an alternative to the main menus

STARTERS

Sticks & Dips Board (Bread Sticks, Carrot & Cucumber & Hummus)

MAIN COURSE

Pasta Shells Served with Beef Bolognese

Cornish Sausage, Chips & Peas

Mini Chicken Goujons in Bread Crumb, Chips & Peas

Homemade Cod Fingers in Bread Crumbs, Chips & Peas

DESSERTS

Cornish Vanilla Ice Cream

Fruit Jelly