

# WEDDING STAYS & FEAST MENUS

Our Farm Kitchen food & menus for guest stays and wedding feasts 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 which feature throughout the menus with ingredients, tastes and flavours from our farm.

Take a look at the back of this menu for descriptions.

## PREFERENCES AND DIETARIES

*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.

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## WELCOME TREAT

*Welcome your guests with a homemade treat all ready in their barns as they check in.*

Homemade Scones, Cornish Clotted Cream & Cornish Strawberry Jam (*the Classic Cornish Welcome!*) (*v & can be vg*)

# 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 Eatery and enjoyed inside or outside in the gardens. Sociable, informal and very tasty!

Our 3 different styles of Welcome Dinners feature the Wood Fired Oven, followed by a homemade dessert.

## **Sharing Welcome Dinner | Fired Oven Welcome Dinner | or Fish & Chips | and Dessert**

### SHARING WELCOME DINNER

*Dishes are brought to the table for sharing*

*Select 1x Meat Large Plate | Select 1x Plant Based Large Plate | Select 2x Plant Based Small Plates*

#### ***Meat - Large Plates***

Wood Fired Oven slow Cornish Beef | Wood Fire Roasted Sauce | or Green Chimichurri

Wood Fired Oven slow Cornish Pork | Plum Compote | or Blackberry Honey Mustard

Wood Fired Oven slow Cornish Lamb | Herb Garden | or Rosemary & Garlic Seasoning

#### ***Plant Based - Large Plates***

Garden Vegetable & Split Green Pea Tagine (vg)

Courgette Parmigiana (v & can be vg)

#### ***Plant Based - Small Plates***

Slaw & Herbed Oil Dressing (vg)

New Roasted Potatoes | Tomato Rum Sauce | Garlic Drizzle (vg)

Garlic Flat Bread (vg)

## FIRED OVEN WELCOME DINNER

Our version of a BBQ using the Wood Fired Oven, served outside when weather is fine, or from the dresser when inside. All of the dishes below are included for all.

### **Wood Fired Meat**

Wood Fired Oven slow Cornish Beef | Wood Fire Roasted Sauce | Bloomer Bread | Yarg Cheese

Griddled Kittows Sausages

Cornish Chicken Skillet Pan

### **Plant Based**

Beetroot Burger *(if required) (vg)*

Charred Garden Veg *(vg)*

Slow Roasted Red Onions *(vg)*

### **Sides**

Slaw & Herbed Oil Dressing *(vg)*

Leafy Salad *(vg)*

New Roasted Potatoes & Tomato Rum Sauce *(vg)*

Garlic Flat Bread *(vg)*

Rosemary Focaccia *(vg)*

## FISH & CHIP WELCOME DINNER

The classic Cornish supper, Fish & Chips, served as a plated meal to guests.

Fresh Cornish Beer Battered Cod | Triple Cooked Chips | Minted Mushy Peas | Slow Cooked Curry Sauce | Tartare Sauce

Battered Jack Fruit | Triple Cooked Chips | Minted Mushy Peas | Slow Cooked Curry Sauce *(vg)*

## DAILY SPECIALS BOARD

Small plate specials may be available during the evening to order by guests as additional food choices during the evening. Specials orders are paid for direct by each guest.

### **Sample Specials that may be available**

Circle Sausage

Cornish Pork Belly

Daily Gratin

Green Falafel

Tunnel Leafy Salad

Flat Breads with Daily Toppings

Herbed Focaccia

## WELCOME DINNER DESSERT

All welcome dinners are followed by dessert (!) *(see desserts after Feast menus)*

Choice of 1x dessert for all guests from dessert menu | or Homemade Ice Cream alternative

# BREAKFASTS

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

## ON THE DRESSER BOTH MORNINGS

*Trevenna's Homemade Muffins | Trevenna's Toasted Granola | Selection of Cereals | Seasonal Berries | Yoghurt Compote  
Nuts, Seeds & Dried Fruits | Toast & Cornish Butter | Jam, Marmalade, Honey & Marmite  
Coffee & Tea | Apple & Orange Juice | Fresh Mint, Fresh Ginger, Fresh Lemon Tea*

## MORNING BEFORE BREAKFASTS

Our 2 styles of Morning Before Breakfasts are served to guests in addition to the items on the dresser listed above.

### **Fritters | Pancakes**

#### **Fritters**

*Courgette Fritter, Fried Egg & Cornish Streaky Bacon  
Vegetarian - Courgette Fritter, Fried Egg, Spinach & Mushrooms (v)  
Vegan - Courgette Fritter, Mushrooms, Spinach & Vine Tomatoes (vg)*

**or**

#### **Pancakes**

*Homemade Pancakes, Streaky Bacon & Maple Syrup  
Vegetarian & Vegan Pancakes, Blueberries & Maple Syrup (v & vg)*

## MORNING AFTER BREAKFASTS

### **Full Cooked Breakfast**

*Full Cooked Cornish Breakfast of Bacon, Kittows Sausage, Hogs Pudding, Egg, Mushrooms, Grilled Tomato & Beans  
Full Cooked Vegetarian Breakfast of Vegetarian Sausage, Egg, Mushrooms, Grilled Tomato, Beans, Potato Rosti (v)  
Full Cooked Vegan Breakfast of Vegan Sausage, Scrambled Tofu, Mushrooms, Grilled Tomato, Beans, Potato Rosti (vg)*

# WEDDING DAY LUNCH

@ £10 pp

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

*Platters of Sandwich (can be v & vg)*

*Piece of Fruit*

*Bag of Burts Crisps*

*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)*

# WEDDING FEASTS

Our 2 styles of Wedding Feast start with Tear & Share breads

**Farm Feast:** Choices of Starters, Mains and Desserts served as plated dishes to specific individual guests.

or

**Wood Fired Sharing Feast:** Boards, plates & bowls served to the centre of the table for all your guests to share.

Tip: Different courses may be selected from either the Farm Feast & Sharing Feast menus.

*(although dishes from both menus should not be chosen for the same course).*

## BREADS

**All feasts start with Tear & Share Breads**

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

Goats Cheese & Onion Marmalade (v)

Cornish Brie & Walnut (v)

Herbed Focaccia (vg)

# FARM FEAST

Individual plated and presented dishes served direct to named guests.

## INCLUDED

Select 1 **Tear & Share Bread** served to the centre of the table for guests to share  
Select up to **3 Starters** (including a Plant based Starter). Guests make a pre-selection.  
Select up to **3 Mains** (including a Plant based Main). Guests make a pre-selection.  
Select up to **2 Seasonal sides** served to the centre of the table for guests to share  
Select up to **2 Desserts**. Guests make a pre-selection.

## STARTERS

### Meat starters

Ham Hock Terrine, Pear Pickle & Sourdough Crostini  
Cornish Cured Chorizo, Rocket, Parmesan, Balsamic Glaze, Soda Bread & Chutney

### Fish starters

Cured Salmon, Beetroot, Horseradish Creme Fraiche & Fennel Salad  
Smoked Haddock, Cheddar & Dill Fish Cake  
Mackerel Filo Tart, Tomato Rum Salsa

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

Seasonal Garden Soup (vg)  
Saffron Arancini, Mozzarella & Herb Stuffing (v & can be vg)  
Squash, Goats Cheese, Spinach Filo Tart (v & can be vg)

## MAINS

### Meat mains

Chicken, Crispy Cornish Pancetta, Wild Mushrooms & Tarragon  
Cornish Pork Loin, Baked Apple and Cornish Cider  
Cornish Lamb Rump, Rosemary, Balsamic Onion Tart & Red Currant  
Roast Beef Brisket, Yorkshire Pudding  
Roast Beef Sirloin, Yorkshire Pudding @ £5pp supplement

### Fish mains

Herb Crusted Cod Loin & Caper Butter  
Pan Fried Sea Bass Fillet & Salsa Verde

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

Homity Pie (v & can be vg)  
Roasted Squash & Split Pea Green Dhal (vg)  
Courgette & Mushroom Wellington with Kale & Pine Nut Pesto (v & can be vg)

# WOOD FIRED SHARING FEAST

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

## INCLUDED

Select 1 **Tear & Share Bread**

Select 2 x **Starter Paddles**

Select 2 x **Main Wooden Boards** (including a Plant based Main).

**Or,**

select 2 x **Main Topped Flat Breads** (including a Plant based Main).

**And,**

Select 2 x **Sides**

Select 2 x **Desserts for sharing**

## STARTER PADDLES

Garden Hummus, Wild Garlic Pesto, Olive Tapenade, Courgette Pickle (vg)

Whole Baked Cornish Brie, Cornish Prosciutto, Apple & Pear Chutney (v)

Cornish Chorizo, Cornish Crumbly Cheese, Fig & Honey

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

## MAIN WOODEN BOARDS

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

Slow Cornish Beef | Chimichurri | or Wood Fire Roasted sauce

Pork Loin | Plum Compote | or Blackberry Honey Mustard

Roasted Squash with Split Pea Green Dhal (vg)

Courgette & Mushroom Wellington with Kale & Pine Nut Pesto (v & can be vg)

**or**

## MAIN TOPPED FLAT BREADS

Base: Trevenna's Slow Roasted Tomato & Basil Sauce

*We recomend selecting 4 ingredients for each flatbread*

Cheeses: Yarg | Cornish Blue | Brie | Gouda | Goat Cheese (v) | Vegan Cheese (vg)

Herbs: Basil | Taragon | Oregano (vg)

Meats: Cornish Chorizo | Pepperami | Parma Ham | Shredded Chicken | Pulled Pork | Burnt Beef Ends



# SEASONAL SIDES

## WOOD FRIED

Braised Red Cabbage | Squash & Dhal | Whole Cauliflower | Parsnip & Honey (v)

## GREENS

Summer Greens | Winter Greens | Charred Greens (v)

## GRATIN

Spring Leek | Summer Celariac | Beetroot (v & can be vg)

## POTATOES

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

## GARDEN BOWLS

Slaw & Dressing | Tomato & Cucumber Salad (vg)

# DESSERTS

Delicious homemade Farm House Desserts for Welcome Dinners & Wedding Feasts

Chocolate Fudge Cake & Warm Salted Caramel Sauce

Homemade Meringue & Seasonal Fruit Compote

Seasonal Fruit Crumble & Hot Vanilla Custard

Lemon Meringue Pie & Clotted Cream

Treacle Tart & Hot Vanilla Custard

Seasonal Fruit Cheesecake

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream

Triple Chocolate Brownie with Salted Caramel Sauce, Honeycomb Crumble & Vanilla Ice Cream

Classic Lemon Tart, Seasonal Berries, Clotted Cream

Warm Pear & Almond Tart Custard

Coffee Panna Cotta, Espresso Syrup & Oat Biscuit

## 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 @ £12 per guest***

## WOODFIRED FLAT BREAD MUNCHIES

Create 3 different flavours of your own delicious flat bread pizzas with your choice of Cornish toppings:

Base: Trevenna's Slow Roasted Tomato & Basil Sauce with:

*We recomend selecting 4 ingredients for each flatbread*

Cheeses: Yarg | Cornish Blue | Brie | Gouda | Goat Cheese

Herbs: Basil | Taragon | Oregano

Meats: Cornish Chorizo | Pepperami | Parma Ham | Shredded Chicken | Pulled Pork | Burnt Beef Ends

Skinny Fries (vg)

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

***Instead of Cornish Munchies @ £5 per day guest (1/2 8inch flat bread each) & @ £17 per evening guest***

## SLOW ROASTED BAPS

Slow Roasted Pork | Slow Roasted Beef | Beetroot Burgers (vg)

Bread Baps (vg)

Slaw & Herb Dressing (vg)

Skinny Fries (vg)

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

***Intead of Cornish Munchies @ £5 per day guest (1/2 8inch flat bread each) & @ £17 per evening guest***

## CHEESE TOWER

***The 60 Guest Cheese Tower @ £240***

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

***The 100 Guest Cheese Tower @ £320***

*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

