

Welcome to your table...

Ethics

We try to do things the right way at Trevenna, not because it's trendy and cool (we served Cornish meat before it was trendy) or because we're natural tree-huggers or live way out on the Moors. We do it because we want to – it's the kind of place we want to be and the kind of venue we want to run. We want a business we can be proud of – whether that's making sure the food we serve is as good as possible, that the animals the food comes from lived a decent life, or that everyone who works with us enjoys what they do.

Having farmed the land at Trevenna for hundreds of years, we know how wholesome honest food can make you feel great. We are once again sowing the seeds of our old Walled Kitchen Garden and our menus reflect our aspirations to be self sufficient.

Wedding Feasts

In the early days, we started providing home made food and serving local beers to our couples & their guests because they simply asked for what they could see on our Farm House Kitchen Table... they demanded to eat the same! It has all grown from there. Now, all our wedding guests at Trevenna enjoy the taste of fresh locally sourced Cornish produce served to their wedding tables & throughout their stay. Its what we do.

Food Styles

Over the years as trends change we have developed a diverse range of dining styles in response to ideas flowing from our couples, from our Classic Welcome Dinners, Festival Style BBQs & Hog Roasts, Gastro Pub style Wedding Feasts and Fish & Chip suppers to elegant Afternoon Teas. However, there is and always will be a constant common thread through all our styles of dishes - local ingredients prepared and served fresh at Trevenna.

Got a great idea? 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...

The Team

We try as hard as possible to create jobs that people enjoy and be a place where they can settle down and build a career. It seems to be working – people tend to stay with us for a really long time.

Introduction to creating your own menus

TWO NIGHT - ALL INCLUSIVE CELEBRATIONS

All dishes appearing within these menus are available within the Two Night All Inclusive Celebration. Some dishes incur a supplement tariff as indicated next to the dish or item.

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. Included

Welcome Dinner: A choice of a hearty 2 course Classic Welcome Dinner, Home Made Pies, Bun & Board Menu, Stone Baked Flat Bread Pizzas or BBQ are served in the Farm House, or on the farm house lawn. Guests can enjoy drinks purchased from the cosy Farm House Bar. Included

Breakfasts - See *Morning Before & Morning After* Menus. Included

Canapes & Celebration Drinks - Select 3 different canapés to be served following your ceremony along with your Celebration Drink. Included

Table Wine Included

Speeches & Toasting Drink Included

Wedding Feast Included

Select a Wedding Feast from either the 3 course Gastro Farm Menu, Bowl Food Menu, a BBQ/Hog Roast or Fish & Chips. (*When offering your guests a choice of Gastro Farm dishes, please select 2 starters (or Sharing Platter), 2 Meat/Fish plus Vegetarian Option, and 2 desserts. You will also need to provide all menu choices for each guest to us 4 weeks before your wedding day using our Menu Choices Spreadsheet.*) The BBQ is available for all guest numbers. Hog Roasts may include an additional charge depending on the number of guests and are more suitable for larger wedding parties.

Evening Munchies - Select from the, *Evening Munchies*, Menu Included

ADDITIONAL FOOD & DRINKS

In addition to the Food & Drinks included within the Two Night All Inclusive Celebrations, guests are able to purchase cakes, coffees and lunch from the Farm House. Alternatively, you may wish to pre-order a lunch for all your resident guests to enjoy before the ceremony.

Crib - Available from the Farm House for guests to purchase during the morning before your wedding. See Tariffs

Pre-Ceremony Lunch - Pre-order or guests pay on the day. See Tariffs

ONE NIGHT CELEBRATIONS

All dishes appearing within these menus are available within the One Night Celebration. Some dishes incur a supplement tariff as indicated next to the dish or item.

Canapes & Celebration Drinks - Select 3 different canapés to be served following your ceremony & a Celebration Drink. Included

Table Wine Included

Speeches & Toasting Drink Included

Wedding Feast Included

Select a Wedding Feast from either the 3 course Gastro Farm Menu, Bowl Food Menu, a BBQ/Hog Roast or Fish & Chips. (*When offering your guests a choice of Gastro Farm dishes, please select 2 starters (or Sharing Platter), 2 Meat/Fish Mains plus Vegetarian Option, and 2 desserts. You will also need to provide all menu choices for each guest to us 4 weeks before your wedding day using our Menu Choices Spreadsheet*). The BBQ is available for all guest numbers. Hog Roasts may include an additional charge depending on the number of guests and are more suitable for larger wedding parties.

Evening Munchies - Select from the *Evening Munchies* menu. Included

Breakfast - See *Morning After Breakfast* menu. Included

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 MENUS

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

If preferred, we 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

Bakery...

WELCOME TO THE GREAT CORNISH BAKE OFF!

The Farm House Bar is open from 4pm on your Arrival Day & during the Morning Before & After your wedding, serving freshly baked cakes and treats to be enjoyed with organic coffees, herbal teas & local ales.

CREAM TEA WELCOME

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. Included

BAKERY COUNTER

Selection of freshly baked Cakes & Biscuits available daily From £1.50

The Evening Before...

WELCOME DINNER

As your guests may have travelled many miles to be at Trevenna. Our Welcome Evening meals served in the Farm House are 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.

The All Inclusive Packages include:

- Classic Welcome Dinners
- BBQs
- Board & Bun (Burgers & Pulled Pork)
- Stones Baked Pizzas
- Homemade Pies

CLASSIC FARM HOUSE WELCOME DINNER MAINS

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

<i>Fish Pie</i>	Included
<i>Trio of Cornish Sausage & Mash, Onion Gravy</i>	Included
Above served with Leek & Courgette Medley, or Roasted Vegetables	Included
<i>Beef Lasagna (or vegetable) & Green Leafy Salad</i>	Included
<i>Beef Stew & Herb Dumplings (or Vegetable Stew)</i>	Included
<i>Slow Roasted Ham, Hand Cut Chips & 2 Free Range Eggs</i>	Included

CLASSIC FARM HOUSE WELCOME DINNER DESSERTS

It goes without saying, but we will anyway... "All our desserts are lovingly kneaded, baked, made, iced, whipped, creamed and made at Trevenna"...

<i>Pecan Pie & Clotted Cream</i>	Included
<i>Fruit Strudel & Clotted Cream</i>	Included
<i>Traditional Bread & Butter Pudding & Vanilla Custard</i>	Included
<i>Warm Chocolate Fudge Cake & Caramel Sauce</i>	Included
<i>Fruit Crumble & Hot Vanilla Custard</i>	Included
<i>Apple Pie & Clotted Cream</i>	Included
<i>Jam Roly-Poly & Custard</i>	Included
<i>Treacle Tart & Hot Vanilla Custard</i>	Included
<i>Lemon Meringue Pie & Clotted Cream</i>	Included

BBQs

BBQ WELCOME DINNER

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

<i>Kittows Cornish Sausages</i>	Included
<i>Cornish Beef Burgers and Cheese Slices</i>	Included
<i>Marinated Grilled Chicken Breast</i>	Included
<i>Vegetarian Kebabs (if required)</i>	Included

BBQ MEAT & FISH ADD ONS

<i>Marinated Leg of Lamb Steaks</i>	£3 pp
<i>Lemon & Herb Chicken Butterfly</i>	£1.50 pp
<i>Marinated Pork Loin Steak in a Smoky BBQ Sauce</i>	£1.50 pp
<i>Whole Grilled Tiger Prawns with Sweet Chilli Dip</i>	£2 pp
<i>Salmon, Lemon & Dill Parcels</i>	£2 pp

BBQ SALADS & SIDES

<i>Baby Potato Salad</i>	Included
<i>Rustic Vegetable Cous Cous</i>	Included
<i>Green Leafy & Herb Salad & Trevenna's Herb Salad Dressing</i>	Included
<i>Homemade Coleslaw</i>	Included
<i>Tomato, Basil & Garlic Salsa</i>	Included
<i>Selection of Trevenna's Breads</i>	Included

BBQ SALADS & SIDES ADD ONS

<i>Parmesan, Rocket & Cherry Tomato Salad</i>	£1 pp
<i>Apple & Celery Coleslaw</i>	£1 pp
<i>Roasted Figs with Honey & Blue Cheese</i>	£2 pp
<i>Spinach, Roasted Pine Nut, Basil & Pesto Salad</i>	£2 pp

BBQ DESSERTS

A Dessert course may be added to the Welcome BBQ. Select from the Classic Farm House Welcome Meal Dessert Menu above. £5 pp

FLAT BREAD PIZZA WELCOME DINNER MENU

Great for sharing! Guests love our home made flat Bread Pizzas topped with a range of local ingredients served on wooden slabs, sliced into squares for a social welcome dinner.

Meaty & Spicy

Chilli, Ground Cornish Beef Mince, Deli Farm Charcuterie Salami, Green Peppers

Included

Smooth & Peppery

Cornish Brie, Peppery Rocket, Sun Dried Tomatoes

Included

Garlic Pizza Flat Bread

Wild Garlic & Rocket

Included

Ham & Olive

Coppa Ham, Anchovies, Olives & Feta

Included

PIZZA WELCOME DINNER DESSERTS

A Dessert course may be added to the Welcome Pizza Evening. Select from the Welcome Meal Dessert Menu above.

£5 pp

HOME MADE PIES WELCOME DINNER MENU

Traditional home made pies served on a board to the centre of the table with bowls of Vegetables & Potatoes for guests to help themselves. Please select 2 pies (plus vegetarian option if required) from the list below.

Chicken & Leak

Included

Beef & Tribute Ale

Included

Pasty Pie

Included

Mediterranean Vegetables

Included

PIE WELCOME DINNER SIDES

Please select 2 from the list below to be served with your choice of pies.

Hand Cut Chunky Chips

Included

Mustard Mash

Included

Peas & Mange Tout

Included

Carrot Batons

Included

PIE WELCOME DINNER DESSERTS

Included

Please select a dessert from the Classic Welcome Dinner Menu.

Breakfasts, Crib & Lunch

BREAKFASTS

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

MORNING BEFORE BREAKFAST

Bacon Sandwich (Eggs for Vegetarians) Included

Tea & Filter Coffee Included

Orange Juice Included

MORNING AFTER BREAKFAST

Full Cooked Cornish Breakfast (More eggs for Vegetarians) Included

Toast, Jam & Butter Included

Tea & Filter Coffee Included

Orange Fruit Juice Included

BREAKFASTS ADD ONS

You may wish to pre-order more additional Breakfast options from the list below .

Porridge & Honey £3 pp

Fruit £2 pp

Croissants £2 pp

Muffins £2 pp

Cereal £2 pp

COFFEE, CRIB & LUNCH

After a countryside walk, return to the Farm House for a coffee, cake and sneaky pre-ceremony lunch.

CRIB (A "snack" for famers at around 11am, usually out in the fields...)

Various freshly baked cakes available from £1.50 pp

Tea & Coffees

LUNCH

Burger in a Bap £6 pp

Homemade Soup & Roll £5 pp

Looe Crab Sandwich (pre-order only) £9 pp

Scampi & Chips £9 pp

Blue Cheese, Coppa Ham & Fig Salad £8 pp

Cornish Ploughmans Salad (Cheese) £7.50 pp

Cornish Huntsman Salad (Ham) £8.50 pp

Burgers & Pulled Pork

BOARD & BUN WELCOME DINNER MENU

Home made Beef Burgers, Pulled Pork, Chicken Fillets and Vegetable Burgers served on a wooden board in a crispy ciabatta bun.

<i>Homemade Beef Burgers</i>	Included
<i>Chicken Fillet</i>	Included
<i>Slow Roasted Pulled Pork</i>	Included
<i>Vegetable Burgers</i>	Included

BOARD & BUN SIDES

<i>Homemade Chunky Tomato Sauce</i>	Included
<i>Root Vegetable Slaw</i>	Included
<i>Homemade Chunky Chips</i>	Included
<i>Rocket & Parmesan Salad</i>	Included

BOARD & BUN DESSERTS

A Dessert course may be added to the Welcome BBQ. Select from the Classic Farm House Welcome Meal Dessert Menu above.	Included
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Let the Celebrations begin!

CELEBRATION DRINKS

Select a drink for your guests to enjoy straight after the ceremony and during your photos.

CANAPES

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
Goats Cheese & Red Onion Tart
Blue Cheese, Honey & Walnut Ciabatta
Stuffed Olive & Brie Skewers
Tomato, Red Onion & Mint Bruschetta

Included

Fish Canapes

Salmon & Horseradish Cream Crostini
Smoked Mackerel Pate Cracker

Included

Meat Canapes

Trevenna's Chicken Pate on Toast
Mini Yorkshire Pudding stuffed with Beef & Horseradish
Parma Ham & Trevenna's Chutney Crostini
Pigs in Blankets (small sausages wrapped in bacon)
Cornish Coppa Ham & Brie Skewers

Included

Sweet Canapes

Cornish Scones, Jam & Clotted Cream
Strawberries Dipped in Chocolate (Summer Only)
Mini Meringues & Cream

Included

VERY FANCY CANAPES...

Fish Cakes & Lemon Mayo

£2 pp

Looe Crab on Toast

£4 pp

Gastro Farm Wedding Feasts

Straight from the fields and sea to your Wedding Feast tables.

GASTRO FARM WEDDING FEASTS

The Gastro Farm Wedding Feast forms the high light to your celebration menu, served to your wedding tables usually as a 3 course meal.

Our Sharing Boards are a popular way to start the feasting.

HOME MADE BREADS

Trevenna's home made breads served with Cornish Butter and dipping olive and balsamic oils Included

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 delicate leaf & herb salad. Included

Cornish Blue, Port & Walnut Pate Included

Pan Fried Mushrooms, Cornish Chorizo & Fino Sherry Included

Chicken Pate & Caramelized Red Onion Chutney Included

Cornish Goat's Cheese Mousse Included

Beetroot Hummus Included

Homemade Hummus & a Dash of Pesto Included

Smoked Cornish Mackerel Pate Included

Cornish Coppa Ham & Chutney Included

Home made Roasted Wild Mushroom Pate Included

Seasonal Soup Included

CORNISH SHARING BOARDS

Trevenna's Cornish Sharing Boards are a great alternative to individual starters as guests share a selection of Cornish produce. Included

Our Sharing Boards are very popular and create a buzz at your wedding tables - a really sociable way to start your feast!

Select 4 dishes from the above Starters to make up the Sharing Board (not including soup) for your guests to share, with our homemade breads, butter, dipping oils and chutney.

Gastro Farm Wedding Feasts

Straight from the fields and sea to your Wedding Feast tables.

TREVENNA
CORNISH PRODUCE, BEVERAGES & COCKTAILS

MAINS

The main attraction, hearty in the winter, or light & refreshing in the summer.

Pick two dishes, plus a Vegetarian dish (if required) for your guests to choose from.

MEAT MAINS

<i>Cornish Rack of Lamb , Ratatouille, Layered Potatoes & Red Wine</i>	Included
<i>Roasted Lamb Rump, Parsnip Crisp, Garlic Potatoes & Mint</i>	Included
<i>Lamb Shank, Peppered Mashed Potato</i>	Included
<i>Roast Cornish Beef Sirloin, Red Onion Marmalade & Yorkshire Pudding</i>	Included
<i>Beef & Cornish Tribute Ale Pie, Peppered Mashed Potato</i>	Included
<i>Slow cooked Belly Pork & Apple Sauce, Mustard Mash</i>	Included
<i>Roasted Pork Loin ,Garlic Rosemary Cubed Potatoes & Apple Cider</i>	Included
<i>Cornish Chicken Breast stuffed with St. Endellion Brie wrapped in Cornish Coppa Ham & New Roasted Potatoes</i>	Included
<i>Cornish Chicken Breast, Smoked Bacon & New Roasted Potatoes</i>	Included

VEGETARIAN MAINS

<i>Goats Cheese, Spinach & Sun Dried Tomato Tart & Balsamic</i>	Included
<i>Spinach, Chick Pea & Mushroom Wellington</i>	Included
<i>Butternut Squash Risotto</i>	Included
<i>Aubergine Bake stuffed with St. Endellion Brie & Tomato Ragù</i>	Included
<i>Savoury Vegetable Crumble</i>	

FISH MAINS

<i>Pan Fried Sea Bass Filet, Crushed New Potatoes, Vine Roasted Tomatoes, Sapphire Grass & Salsa Verdi</i>	Included
<i>Roast Salmon Rubbed in Lemon & Dill & New Roasted Potatoes</i>	Included
<i>Roasted Cod Loin, Herb Crust, Pea Puree, New Potatoes & Lemon Cream Sauce</i>	Included
<i>Cornish Fish Stew & Homemade Breads</i>	Included
	Included

SIDE DISHES

All our main dishes are plated with Caramelized Chantenay Carrots and with 2 of the following sides for guests to serve themselves:

- Fine Green Beans,
- Red Cabbage braised in red wine,
- Curly Kale & Leek,
- Peas, Mange-tout & Mint.
- Roasted Root Vegetables

Gastro Farm Wedding Feasts

Straight from the fields and sea to your Wedding Feast tables.

DESSERTS

Finish on a high with homemade desserts.

Choose 2 desserts for your guests to select from.

White Chocolate & Raspberry Mousse & Lemon Shortbread Included

Vanilla Panacotta, Berry Compote Included

Dark Chocolate Tart & Salted Caramel Included

Warm Chocolate Fondant & Vanilla Ice Cream Included

Sticky Toffee Pudding & Caramel Sauce Included

Chocolate Brownie & White Chocolate Sauce Included

Cornish Clotted Cream Ice Cream with Blueberry & Gin Sauce Included

Eton Mess Included

Individual Home Made Pavlova & Seasonal Fruits Included

Creme Brulee & Shortbread Included

Vanilla Cheesecake with Seasonal Fruits Included

All our desserts are served with Cornish Clotted Cream Included

KNICKERBOCKER GLORY BAR

A classic treat for your guests, make your own traditional "Knickerbocker Glory".

Guests are called to the Feasting Table to select the fillings for their individual Knickerbocker Glory presented in a tall glass dish.

Couples should select 8 items from the list of available combinations for guests to choose from on the day. Cornish Clotted Cream, Pouring Cream and a fanned Wafer are already included:

Fruits Included

Strawberries

Blueberries

Raspberries

Ice Creams Included

Cornish Clotted Cream Vanilla

Honeycomb

Strawberry

Mint

Blackcurrant

Treats Included

Chocolate Brownie Crumbs

Meringue Crumbs

Honeycomb

Jelly

Marshmallows

Sauces Included

Caramel Sauce

Blueberry & Gin Sauce

Chocolate Sauce

Gastro Farm Wedding Feasts

Straight from the fields and sea to your Wedding Feast tables.

TREVENNA
CORNISH PRODUCE, BEVERAGES & COCKTAILS

CHILDREN'S MENU

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

CHILDREN'S MAINS

<i>Pasta Shells Served with a Tomato Sauce</i>	Included
<i>Cornish Sausage & Mash</i>	Included
<i>Homemade Cod Fingers in Bread Crumbs & Chips</i>	Included
<i>Chicken Breast Slices, Potatoes & Vegetables from your menu</i>	Included

CHILDREN'S DESSERTS

Children's Desserts may be a reduced portion from your menu selection or a choice from those below.

<i>Cornish Vanilla Ice Cream</i>	Included
<i>Fruit Jelly</i>	Included

BOARD & BASIN WEDDING FEASTS

The Basin & Board concept provides a sharing experience for the main course for a true feasting style. Included

2 Main Dishes are served to the table, one in a Basin and the other on a Wooden Board. Vegetables are also brought to the table for self service.

Most items on the Gastro Farm Menu will work well on a board/basin but obviously not fish fillets etc. Discuss your ideas with the team.

BOWL FOODS STYLE FEASTS

Our Bowl Food style of dining offers a refreshing approach to wedding feasts and the arrangements for your wedding celebrations. Included

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.

Most items on the Gastro Farm Menu will work well in small portions in small bowls (but obviously not Lamb Shanks & Racks, etc). Discuss your ideas with the team

Hog Roasts & BBQs

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.

BBQ WEDDING FEAST

<i>Kittows Cornish Sausages</i>	Included
<i>Cornish Beef Burgers and Cheese Slices</i>	Included
<i>Marinated Grilled Chicken Breast</i>	Included
<i>Vegetarian Kebabs (if required)</i>	Included

HOG ROAST WEDDING FEASTS

<i>Whole Spit Roasted Hog</i>	Included
<i>Apple Sauce</i>	Included
<i>Homemade Stuffing</i>	Included

BBQ & HOG ROAST MEAT & FISH ADD ONS

<i>Marinated Leg of Lamb Steaks</i>	£3 pp
<i>Lemon & Herb Chicken Butterfly</i>	£1.50 pp
<i>Marinated Pork Loin Steak in a Smoky BBQ Sauce</i>	£1.50 pp
<i>Whole Grilled Tiger Prawns with Sweet Chilli Dip</i>	£2 pp
<i>Salmon, Lemon & Dill Parcels</i>	£2 pp

BBQ & HOG ROAST SALADS & SIDES

<i>Baby Potato Salad</i>	Included
<i>Rustic Vegetable Cous Cous</i>	Included
<i>Green Leafy & Herb Salad & Trevenna's Herb Salad Dressing</i>	Included
<i>Homemade Coleslaw</i>	Included
<i>Tomato, Basil & Garlic Salsa</i>	Included
<i>Selection of Trevenna's Breads</i>	Included

BBQ & HOG ROAST SALADS & SIDES ADD ONS

<i>Parmesan, Rocket & Cherry Tomato Salad</i>	£1 pp
<i>Apple & Celery Coleslaw</i>	£1 pp
<i>Roasted Figs with Honey & Blue Cheese</i>	£2 pp
<i>Spinach, Roasted Pine Nut, Basil & Pesto Salad</i>	£2 pp

BBQ & HOG ROAST DESSERTS

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). Or, the Knickerbocker Glory Bar is the classic finish!* Included

Fish & Chips

Classic Fish & Chips served to your wedding table.

Fish & Chips

<i>Cod with a Cornish Tribute Beer Batter</i>	Included
<i>Hand cut Chunky Chips</i>	
<i>Homemade Tartare Sauce</i>	
<i>Tomato Sauce</i>	
<i>Minted Mushy Peas</i>	
<i>Lemon Wedge</i>	
<i>Vinegar Bottles</i>	

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). Or, the Knickerbocker Glory Bar is the classic finish!* Included