

TREVENNA

CORNISH PRODUCE, BEVERAGES & COCKTAILS

Welcome to your table...

Ethics

We try to do things the right way at Trevenna, not because it's current and now (we produced Cornish meat before it was trendy) or because we spend our days talking to plants 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 & 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. It's 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, Sharing Feasts, 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 feasting 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.

Creating Your Menu...

There are no set menus at Trevenna - Just ideas for dishes inspired by what is growing & produced in the fields around us and caught from our local seas.

Whatever your style of celebration - we aim for social & sharing eating.

Food Festivals

Thinking about all the foods you like, and how your guests may enjoy these foods at various events throughout your celebrations, can be overwhelming.

We encourage all our couples to come to our Food Festivals to taste our dishes & chat about food & drink.

Combine the Food Festival experience with the flow of your day & soon you will have created your own menu.



Sticky Toffee Pudding baked @ Trevenna with
Caramel Sauce & Cornish Clotted Cream

Great Cornish Bake Off

A Sweet Treat for your guests as a traditional home made welcome,
already in their barns as they check in.

Homemade Scones with Boddingtons Jam & Cornish Clotted Cream
Oaty Flap Jacks
Chocolate Cookies

Farm House Bar

The Farm House Bar serving local ales, lagers & ciders

Draft Cornish Korev Lager
Draft Tribute Ale & Casks of Doombar Ale
Cornish Tarquin's Gin

Celebration Cakes

Freshly baked Trevenna Cakes for Weddings & Celebrations.

Naked Victoria Sponge Towers
Classic Fruit Wedding Cakes
Rustic Icing
Birthday Carrot Cakes



Victoria Sponge Tower baked @ Trevenna with Fresh Cream & Berries decorated with Angel Caramel

Pulled Pork washed down with Cornish Ale



Evening Before & Welcome Dinner

Many guests travel miles, sometimes around the world to arrive at Trevenna for celebrations. Welcome Evening meals served in the Farm House are the perfect way to ensure your guests are recharged for your celebrations. The Farm House Bar provides an informal space for your guests to meet, relax and anticipate the excitement of the next day,...

Welcome Dinners tend to be homely and range from Farm House classics,

Cornish Sausages on Mash, Spring Greens & Onion Gravy
Grass Fed Beef Cottage Pie, Leek & Red Onions
Lasagne & Green Leafy & Tomato Salad
Slow Roasted Ham, Handcut Fat Chips & Free Range Eggs

to pastry loving Homemade Pies & Mash for a warm feel to your gathering,

Chicken & Leek Pie - Beef & Tribute Ale Pie - Cornish Vegetable Pie,
Mustard Mash, Bowls of Seasonal Green Vegetables

our mouth watering Chilli Feast for sociable nights,

Trevenna Chilli Feast!
Build your own Burger Bar
BBQs

to our Cornish flavoured evenings.

Fish in Tribute Batter & Homemade Chips with Minted Peas

Finish the evening with with a Classic Farm House Dessert where it goes without saying, but we will anyway,

"All our desserts are lovingly kneaded, baked, iced, whipped, creamed and made at Trevenna".

Treacle Tart & Vanilla Custard
Lemon Tart & Clotted Cream
Warm Chocolate Fudge Cake & Salted Caramel Sauce
Seasonal Fruit Crumble & Vanilla Custard
Brioche Bread & Butter Pudding, Caramel Apples & Maple Syrup

Hearty Breakfasts

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 outside in the garden during the summer.

Bring your friends & family together on the morning of your day for a communal and social breakfast,

Bubble & Squeak, Streaky Bacon with Egg top
Pancakes with Streaky Bacon & Egg, or Blueberries & Maple Syrup
Trevenna's Granola Mix & Fresh Berries,
Waffles & Maple Syrup

and again on the Morning After your Big Day!

Full Cooked Cornish Breakfast of Bacon, Kittows Sausages, Hogs Pudding (local delicacy), Free Range Eggs, Mushroom, Grilled Tomatoes and Beans.
Toast & Boddingtons Jam, Origins Organic Coffee & Selection of Teas & Juice.

Coffee, Crib & Lunch

After a countryside walk, return to the Farm House for Crib (a "snack" for farmers around 11am, usually out in the fields), Coffee, Cakes

Muffins
Cookies
Chocolate Sponge & Carrot Cake

and light pre-ceremony lunch.

Paper Picnic Bags of Sandwiches, Drinks, Fruit & Crisps delivered to your Barn
Homemade Soups & Crusty Rolls



Scones baked @ Trevenna,
Strawberry Jam & Cornish Clotted Cream



Wild Mushroom Bruschetta

Let the Celebrations begin with a Drink!

Kick start your celebrations with refreshing summer drinks
enjoyed in the gardens,

Pimms with Strawberries, Orange, Cucumber & Mint
Sparkling Cornish Orchards Blush Cider, Mojitos, Plymouth Gin Fizz.

and warming Winter drinks for around the fire.

Mulled Cornish Cider, Winter Pimms, Mulled Wine.

Canapes for sharing...

Ideas for Vegetarian & Cheese Canapes,

Heritage Tomato, Mozzarella & Basil Skewers

Cornish Goats Cheese & Red Onion Tart

Caramelised Onion & Thyme Mini Tarte Tatin

Blue Cheese, Honey & Walnut Ciabatta

Tomato Basil Tapenade Bruschetta

Fish & Shellfish Canapes,

Thai Crab Cakes & Lime Mayo

Smoked Salmon Blinis

Smoked Mackerel & Beetroot Cracker

Meat Canapes for sharing with family & friends,

Free Range Chicken Meatballs Wrapped in Coppa Ham

Spicy Chicken Mini Naan

Mini Yorkshire Pudding, Pulled Beef & Horseradish

Pigs in Blankets (small sausages wrapped in bacon)

Cornish Coppa Ham & Brie Skewers

Lamb Skewer & Tzatziki

Slow Roasted Pork, Chilli Jam & Toasted Rye Tostadas

and, Sweet Canapes

Cornish Scones, Jam & Clotted Cream

Mini White Chocolate & Raspberry Cupcakes

Caramelised Apples & Oat Crumble

Strawberries Dipped in Chocolate (Summer Only)

Strawberry Tartlets & Sticky Balsamic Glaze

Gastro Farm Celebration Feasts

Cornish produce is the core of all our Gastro dishes, sourced from Cornish farms, growers and the Cornish Coast.

Each dish is created on the day and presented in a style to compliment the look, feel & flow of your Celebrations.

Traditional Plated Feast

Plated Feast served to your Wedding Tables.

Sharing Board Starter, Artisan Breads, Cornish Butter, Dipping Olive & Balsamic Oils.

Plated Gastro Farm Main

Gastro Farm Dessert

Feast of Sharing Boards, Pots & Plates

A series of boards, pots & plates served to your Wedding Tables providing a sharing experience for a true feasting style - from small bites to hearty meats through to mouth watering sweet finishes

Cornish Deli Meats & Warm Cornish Blue & Sticky Onion Breads

Racks of Lamb on a Board

Plates of Slow cooked Belly Pork

Basin of Beef & Cornish Tribute Ale Pot

Chocolate Brownie Tower

Pot of Berry Eton Mess

Harvest Feast Table

Celebrate your Wedding with a Harvest Feast Table for your guests to select.

Homemade Artisan Breads, Deli Meats, Roasted Beetroot

Boards of Slow Roasted Belly Pork, Lamb, Chicken

Roasted Potatoes, Baked Root Vegetables.

Whole Rounds of Cheesecakes, Pavlova Fruit Slabs, Sticky Toffee Puddings

Cornish Clotted Cream...

A Mouthwatering Start

Artisan Breads baked at Trevenna

Soda Bread, Split Tin, Country Bloomer
with Cornish Butter, Dipping Olive & Balsamic Oils.

Cornish Sharing Boards to Start

Trevenna's Cornish Sharing Boards are a great alternative to individual starters as guests share a selection of Cornish produce. Our Sharing Boards are very popular and create a buzz at your wedding tables - a very sociable to start your feast!

For Sharing...

Baskets of Trevenna's Artisan Breads, with Cornish Butter, Dipping Olive & Balsamic Oils
& Red Onion Marmalade alongside sharing boards of;

- Streaky Bacon Wrapped Dates
- Risotto Balls & Aioli
- Baked Whole Cornish Camedbert
- Cornish Blue & Roasted Fig Honey Pate
- Roasted Beetroot, Pumpkin Seeds & Creme Fraiche
- Pan Fried Garlic Mushrooms, Cornish Chorizo & Fino Sherry
- Homemade Chicken or Duck Pate
- Cornish Goats Cheese Mousse
- Roasted Red Pepper Hummus
- Homemade Hummus & a Dash of Pesto
- Smoked Cornish Mackerel & Horseradish Cream
- Cured Cornish Deli Coppa Ham, Beef Brezola & Chorizo
- Homemade Roasted Wild Mushroom Pate
- Pan Fried Halloumi with Lime & Caper Vinaigrette



Sharing Boards with Coppa Ham

Gastro Farm Mains

The main attraction, hearty in the Winter, or light & refreshing in the Summer.

Classic Gastro Farm House meat main dishes,

Cornish Rump of Lamb, Layered Potatoes & Ratatouille

Lamb Shank, Minted Mash, Braised Red Cabbage

Roasted Cornish Beef Sirloin, Roasted Potatoes, Roasted Shallot,
Yorkshire Pudding, Seasonal Greens & Gravy

Treacle Cured Short Rib of Beef, Charred Leeks & Sweet Potato Rosti

Beef & Cornish Tribute Ale Pie, Mustard Mash, Minted Peas

Slow cooked Belly Pork, Marinated Apricots & Ginger, Roasted Potatoes & Savoy

Roasted Pork Loin, Prune & Sage Stuffing, Onion Potatoes & Baby Carrots

Free Range Chicken Breast, Cornish Pancetta, Cubed Garlic Potatoes, Seasonal Greens

Corn Fed Chicken, Warms Greens & Beans Salad

Oven Roasted Chicken Breast, Cornish Coppa Ham & Brie, Roasted Vegetables

and, Classic Gastro Farm House Fish main dishes,

Pan Fried Sea Bass Fillet, Crushed Potatoes, Vine Tomatoes, Salsa Verdi

Lemon & Lime Baked Salmon, Garlic Roasted New Potatoes & Green Beans

Roasted Cod Loin, New Potatoes, Mediterranean Roasted Red Pepper Sauce

Classic Gastro Farm House Vegetarian main dishes,

Porcini & Wild Mushroom Risotto, Peas Shoots & Parmesan

Homity Pie & Greens & Roasted Roots

Ratatouille Stack, Roasted New Potatoes & Green Salad

Warm Puy Lentil, Charred Summer Veg & Halloumi Salad

Goats Cheese, Spinach & Sun Dried Tomato Tart & Mixed Bean Ragu

Classic Gastro Farm House Vegan main dishes,

Spinach, Chick Pea & Mushroom Wellington

Peas, Shoots & Mint Risotto



Lamb Shank &
Mustard Mash



Mini Berry Jelly

Gastro Farm Desserts

Finish on a high with homemade desserts.

Dark Chocolate Tart & Salted Caramel Sauce

Elderflower Posset with Pistachio Biscotti

Passion Fruit Tart

Lime & Mandarin Cheesecake

Peanut Butter Chocolate Brownie & Vanilla Ice Cream

Sticky Toffee Pudding & Clotted Cream

Trevenna's Eton Mess

Individual Home Made Pavlova with Lemon Curd & Raspberry

Tiramisu Semifreddo

Chocolate Mousse Pot, Honeycomb Crumble & Homemade Wafer

Trio of Desserts for a pretty finish

Combine any of the above desserts to create a Trio of mini desserts.
Also, available Meringue Kisses (in Bridal Colours), Rhubarb & Custard Ice Lolly

Sharing Desserts for the Undecided

Two different large Desserts served to your Wedding Tables for
Guests to have a spoon of each!

Knickerbocker Glory Bar

A classic treat for your Guests, make your own traditional "Knickerbocker Glory",
in a retro tall glass and very long spoon!

Strawberries, Blueberries, Raspberries

Cornish Clotted Cream Vanilla, Honeycomb, Strawberry, Mint Ice Creams

Chocolate Brownie Crumbs, Meringue Crumbs, Honeycomb, Jelly, Marshmallows

Caramel Sauce, Blueberry & Gin Sauce, Chocolate Sauce

Hog Roast & BBQ Wedding Feasts

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.

Sausage Wheels
Ginger & Soy Marinated Pork Belly
Homemade Trevenna Beef Burgers
Slow Roasted Brisket
Tamarind Sweet Sticky Ribs
Charred Sardines
Apricot Chicken Legs
Charred Sweet Potato & Mint Raita
Avacado & Tomato Salad
Spiced Roasted Cauliflower Chick Peas & Pommegranite
Beans, Peas & Feta
Green Seasonal Salad
Root Vegetable Trevenna Coleslaw
Griddled Peaches & Balsamic
Selection of Trevenna's Breads

Fish & Chips Wedding Feasts

Classic Fish & Chips served to your wedding table.

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

Afternoon Tea Feasts

Homemade Baking at its best.

Prosecco, Tea & Coffee

Delicate Sandwiches
Tartlets
Free Range Chicken & Coppa Ham Wraps
Pulled Pork, Chilli & Toasted Rye

Macaroons
Pastel Meringues
Chocolate Brownies
Scones, Jam & Cream