



*Trevassack  
Weddings*

*Food &  
Drink*



# ARRIVAL

## ***Prosecco***

*£5 per glass*

## ***Oyster or Sashimi Bar***

*£10 per guest*

## ***Canapes***

*£8 per guest*

*Beef carpaccio ~ rocket*

*Smoked salmon ~ caviar*

*Savoury scone ~ brie ~ chutney*

*Baba ganoush ~ micro herbs*

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Please note, we use the same fryers for all food.



# PLATTERS

*Soy, honey, garlic pork belly burnt ends ~ charred spring onions*

*Lemon & thyme chicken drumsticks ~ black onion seeds*

*Beef kebabs ~ sriracha dressing*

*Mushroom tacos ~ avocado salsa*

*Harissa prawn & salmon skewers ~ lemon dressing*

*Butternut squash arancini ~ fermented blackberry dressing*

*Tenderstem broccoli & roasted red pepper salad ~ honey mustard dressing*

*Herbed potato salad ~ crème fraîche*

*Giant cous cous, sweetcorn & peas salad ~ green goddess dressing*

*Mixed green salad*

*Lemon cake ~ lemon curd*

*Chocolate cake ~ strawberry coulis*

**Cost per person £55**

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# GNINEVENING

## ***Buffet Selection***

*Cocktail pasties*  
*Sausage rolls*  
*Salad bowls*

*Variety of cakes*

**Cost per person £20**

## ***Drinks Bar***

*Cocktails*  
*Beer/Cider*  
*Wines*  
*Fizz*  
*Non-Alcoholic Drinks*

**Price Dependant on Selection**

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# BREAKFAST

## *Honeymoon Breakfast Buffet in the venue*

*Full English  
Vegan Full English  
Pastries  
Fruit platter  
Avocado & smoked salmon bagels  
Tea, coffee and fruit juice*

**Cost per person £22**

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*Trevassack  
Weddings*

*Set  
Menus*



# MENU

## **To Start:**

Mushroom & Blue Cheese Arancini  
w/ garlic cream & dressed greens

## **For Main:**

Thyme Roasted Chicken Supreme  
w/ champ, butter glazed carrots  
& lemon parsley sauce

## **Finale:**

Chocolate Parfait  
w/ meringue, chocolate soil & cherry gel

**Cost per person £55**

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# MENU 2

## **To Start:**

Smoked Mackerel Pate  
w/ onion jam, toasted sourdough,  
rocket & horseradish dressing

## **For Main:**

Roasted Sirloin  
w/ pomme boulangere, burnt corn puree,  
asparagus & red wine jus

## **Finale:**

Mango Bavaois  
w/ kiwi carpaccio, honeycomb &  
strawberry

**Cost per person £85**

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**To Start:**

Open Crab Ravioli  
w/ torched leek, nori & lemon oil

**For Main:**

Beef Fillet  
w/ pomme anna, lobster croquette  
& lobster bisque

**Finale:**

White Chocolate & Ginger Mousse  
w/ puff pastry & almond pinwheel,  
lemon caviar & blueberries

MENU

**Cost per person £120**

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# *Additional Information*

*We do not charge corkage  
Dietary requirements catered for  
Waiting Team included in venue hire  
Crockery & glassware charged separately  
(for more than 30 guests)*

*Bespoke quotes available on request*