

KNIGHTOR WINERY



*Intimate Wedding
Menus*



KNIGHTOR WINERY



Canapés

£10 for 3 Per Person

£16 for 5 per person

£3.50 per person for an additional option

Chicken Goujons

Lime & Ginger Mayo (df)

Cornish Fishcakes

Tartare Sauce (df)

Mac 'n' Cheese Bites

Ketchup (v)

Focaccia Bread

Balsamic & Extra Virgin Rapeseed Oil (vg)(df)

Fish & Chip Cone

Tartare Sauce (df)

Spicy BBQ Pork Belly Bites (gf)(df)

Pulled Brisket Bon Bon

North Carolina Chilli Sauce (df)

Mini Prawn Marie Rose (gf)(df)

Tandoori Chicken Popper

Yoghurt & Mint (gf)

Chipolatas

Honey & Wholegrain Mustard Glaze (gf)(df)

Onion Bhaji

Mango Chutney (vg)(gf)

KNIGHTOR WINERY

Madeline

£49 Per Person

Choose for your menu 3 options for each course, keeping in mind the dietary requirements for you and your guests:

Starters

Chicken Liver Parfait
Onion Chutney & Oatcakes (gf option)

Smoked Mackerel Mousse
Granny Smith Apple & Roast Walnut Salad (gf)

Roast Squash, Peanut & Lime Soup (vg)(gf)

Fattoush Salad
Pomegranate Molasses (vg)(gf option)

Mains

Slow Roast Silverside of Beef (Pink or Well-Done)
Yorkshire Pudding & Red Wine Gravy (gf option)

Roast Chicken
Pigs in Blankets, Sage & Onion Stuffing (gf)

Fillet of Hake
Mussel Sauce & Spinach (gf)

Roast Pepper Risotto
Pesto Sauce (vg)

Desserts

Sticky Toffee Pudding
Toffee Sauce, Clotted Cream Ice Cream

Crème Brûlée
Grandma's Shortbread

Glazed Pineapple
Toffee Sauce, Passionfruit Sorbet, Toasted Coconut (vg)(gf)

Dark Chocolate Mousse
Hazelnut Ice Cream & Brittle

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BBQ Menu

£40pp - 2x Grillers, 3x Pillars
£50pp - 3x Grillers, 5x Pillars

THE GRILLERS

Classic Beef Burger (gf)

8oz Ground Beef Patty - Brioche Bun - Salad - Gherkin - Homemade Burger Sauce

Charred Chicken Burger (gf)

Chicken Breast Coated in Guajillo Chilli Rub - Tomato & Lime salsa

Moroccan Lamb Shoulder (gf)(df)

Slow-Cooked Moroccan Lamb - Harissa Mayo - Roast Red Peppers

Jumbo Prawn Skewers (df)

Red Miso - Pickled Ginger - Sesame

Chickpea & Edamame Bean Burger (vg)(gf)

Red Cabbage & Coriander Slaw - Red Pepper Relish

BBQ Seitan (vg)

Homemade Seitan Coated in Sticky Bourbon BBQ Glaze

Home-Smoked Bratwurst-Style Sausage

8" Sausage & Bun with Crispy Onions

THE PILLARS

Potato, Spring Onion & Mint Salad (gf)(df)

Baked Potatoes with Roast Garlic & Thyme Butter (gf)

Piquillo Pepper & Chickpea Salad (gf)(df)

Feta, Edamame Bean & Tarragon Salad (gf)(df)

Corn on the Cob with Guajillo Chilli & Lime Butter (gf)

Soft Herb Green Salad (gf)(df)

Mixed Leaf Salad (gf)(df)

White Beans, Gherkin & Garlic Mayo Salad (gf)(df)

**SEPARATE FROM THE CHOICES & INCLUDED IN THE PRICE IS A
VEGETARIAN/VEGAN ALTERNATIVE**

KNIGHTOR WINERY

Feast Style Dinner

£45 Per Person

Spring Time Mains

Slow braised and smoked shin of beef - rocket - Parmesan gratin
Whole roasted aged chuck of beef - chimichurri sauce or roasting jus
Wood fired shoulder of lamb - roasted garlic - smoked anchovy
Loin of pork - crackling - sage fritters - honey, garlic jus

Sides

Spring pointed cabbage - Goma sauce
Tender stem broccoli - chipotle and lime oil
Charred baby gem - parmesan - anchovy - chopped egg
Grilled spring onions - crispy onions - chive sour cream
Salt baked celeriac - hazelnuts - wholegrain mustard
Roast Cornish new potatoes - gremolata

Summer Time Mains

Rolled wood fired brisket - espresso and black pepper rub - roasting juices
Pollo asado - Ancho chilli rub - pico de Gallo
Rolled lamb belly - orange, anchovy and rosemary - roasting juices
Picanha of beef (served rare) - chimichurri sauce

Sides

Baked Courgette - crispy Cornish gouda
Coal roasted beetroots - dill creme fraiche
Roasted heritage tomatoes - ricotta - curry oil
Kohlrabi remoulade - tarragon
Radish fritters - cornish seaweed dashi
Cornish new potatoes - summer herb oil
Roast summer vegetable salad - sweet onion dressing

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Feast Style Dinner

£45 Per Person

Autumn Time Mains

Pulled bbq shoulder of pork - molasses and smoked chillies - cooking juices

Slow braised and smoked short rib of beef - salsa verde

Lamb shoulder Churrascaria - Aji sauce

Cooked on oak Beef skirt (served rare) - English mustard infused cooking juices

Sides

Cooked on coals autumn squash - cornish blue cheese - almonds

Charred corn on the cob - ranchero sauce

Shaved fennel with orange, hazelnut and olive oil - frisee lettuce

Tenderstem broccoli with 1000 day aged soy and sesame oil

Roasted leeks - walnuts - whipped ricotta

Jacket potatoes - yoghurt - scallions

Watercress - orange - roast almond salad

Winter Time Mains

Top rump of beef (served rare)- Smoked bone broth - Worcester sauce

Slow braised and smoked shin of beef - cornichons - mustard and barley
bone broth.

Wood fired chicken on the bone with thyme and lemon oil

Haunch of Cornish venison (served rare) - Royal game broth

Sides

Jerusalem artichokes - roasted garlic - chives

Whole fired carrots - caraway - cumin oil

Roasted beets - pumpkin seeds - sour cream

Baked kohlrabi - fresh horseradish

Roasted shallots - crispy onions - cream cheese

Parsnips - watercress - walnut cream

Baked potatoes - roast garlic - truffle oil

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Savoury Evening Food

Cornish Pasties

£6.50 Standard Pasty

Traditional Steak
Chicken & Chorizo
Cheese & Onion
Bombay (VG)
Vegetable (VG)

Gluten Free options available

£4.50 Cocktail Pasty

Traditional Steak
Cheese & Onion
Vegetable (VG)

Gluten Free options available

£8.00 Premium Pasty

Traditional Steak
Cheese and Onion

More Options to Add-On

£4.50 per portion

Cornish Cheeses with Chutney & Crackers (v)(gf)

BBQ Pork Belly Bites (gf)(df)

Selection of Quiches (v)

Selection of Sandwiches & Wraps (gf)(vg)

Spiced Potato Wedges (vg)(gf)

Potato, Spring Onion and Mint Salad (vg)(gf)

Chips with Aioli (v)(gf)

Piquillo Pepper & Chickpea Salad (vg)(gf)

Feta, Edamame Bean & Tarragon Salad (vg)(gf)

Mac'n'Cheese (v)

Mixed Leaf Salad (Vg)(gf)

White Beans, Gherkin & Garlic Mayo Salad (v)(gf)

Red Cabbage & Buttermilk Slaw (v)(gf)

Cornish Pork Pies

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Sweet Evening
Food

Sweet Treats
£4.50 per portion

Triple Chocolate Brownies
Blondies
Seasonal Fruit Platter
Flapjacks
Chocolate-Dipped Strawberries
Zesty Fruit Tartlets
Mini Scones with Strawberry Jam & Clotted Cream
Cookies
Millionaire Slices
Eton Mess Rings
Chocolate Profiteroles

S'mores Bar
3 S'mores for £6.50pp

Marshmallows
Digestive Biscuits
Choice of Dark, Milk or White Chocolate
The perfect addition to the Fire Pits - skewers included

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Children's Menu

£14 for Two Courses
£18.50 for Three Courses



STARTERS

Tomato Soup (vg)(gf)

Cheesy Garlic Bread (v)

Fresh Galia Melon with Raspberries (vg)(gf)

MAINS

Chicken Goujons with Chips & Peas

Tomato & Cheese Penne Pasta (v)

Grilled Fish of the Day with New Potatoes, Carrots & Peas

DESSERT

Chocolate Brownie with Vanilla Ice Cream (v)

Selection of Treleveans Ice Cream or Sorbet with Toppings (v)

Fruit Salad (vg)

Children can dine from the above menu or have a smaller portion of your Wedding Breakfast menu, ask your coordinator for further information.