



KNIGHTOR

WINERY

Trethurgy, St Austell, PL26 8YQ
info@knightor.com | 01726 851 101

SIMPLE & SEASONAL | FARMED & FORAGED | FOOD FROM CORNWALL

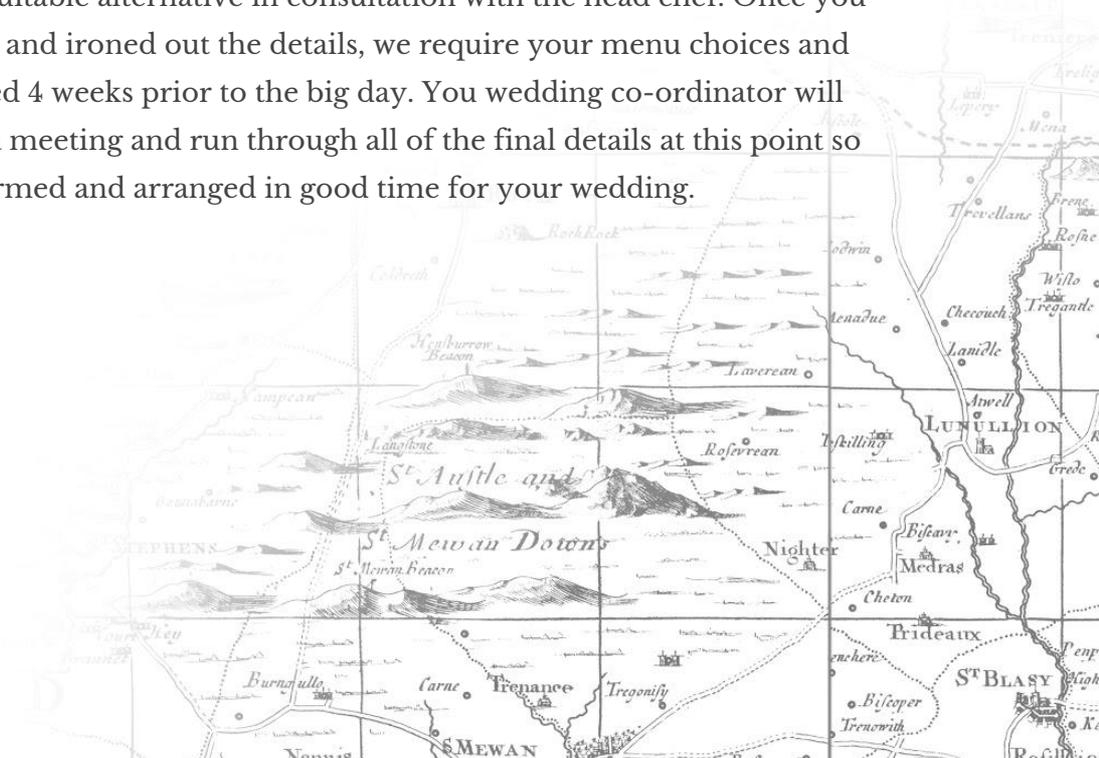
Our cooks believe that just as wine is about place, so is food, of which the best produce is our wrinkled land of Cornwall. With their own herb and vegetable gardens, the kitchen uses only the best wild and local produce always freshly prepared.

BESPOKE MENUS & TOTAL FLEXIBILITY FOR YOUR EVENT

From fine dining to BBQ cook-outs our kitchen team have your wedding catering covered. We can create bespoke menus to personalise your event or let us take the effort out of organising and choose one of our set menus which feature the best seasonal and local produce hand-picked by our head chef.

Our menus have been designed to cater to most tastes (hopefully!) but requests are also welcome and we are happy to swap things around, please just get in touch. To add something even more special we will happily pair up a wine flight to your chosen menu and can create personalised cocktails just for you.

Please note, as we insist on using the best seasonal, fresh and local ingredients some menu components may not be available at the time of your wedding. In this instance we will advise you of a suitable alternative in consultation with the head chef. Once you have chosen your menu and ironed out the details, we require your menu choices and numbers to be confirmed 4 weeks prior to the big day. Your wedding co-ordinator will get in touch to arrange a meeting and run through all of the final details at this point so everything can be confirmed and arranged in good time for your wedding.





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SPARKLING WEDDING MENU

£55 per person

Nibbles with bubbles to start...

Cornish crab & clotted cream | Spiced lamb pastilla & mint yoghurt

Potato samosa & mango chutney | Duck liver pate & fermented piccalilli

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Tandoori scallops, curried cauliflower, onion bhaji

Asparagus, poached egg, toasted sourdough, wild mustard hollandaise

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Knightor Martini granita

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Cornish beef ribeye in treacle and malt vinegar, salt roast beets, horseradish mash

Pan fried cod fillet, bone marrow jus, marsh samphire, roasted artichoke

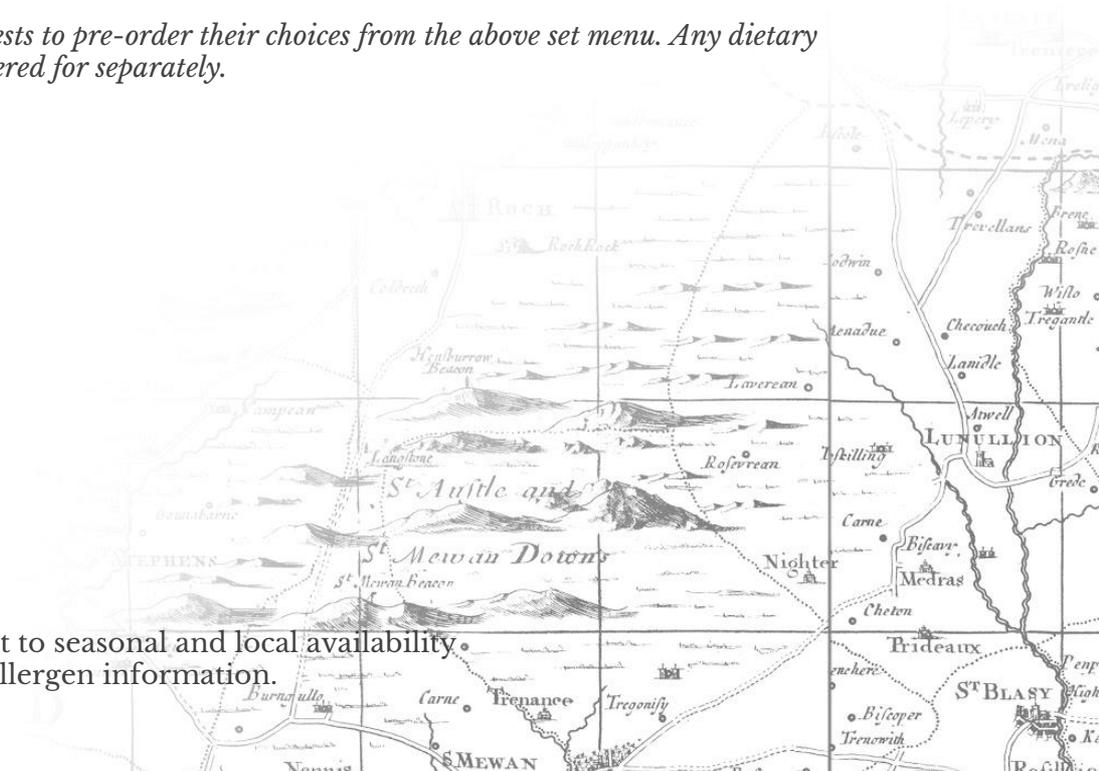
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Chocolate mousse cake, boozy cherries, clotted cream

Summer berry pudding, curd cheese mousse, elderflower sorbet

We will require your guests to pre-order their choices from the above set menu. Any dietary requirements will be catered for separately.

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SUMMER INTO AUTUMN WEDDING MENU

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Rare beef salad, summer vegetables, herby horseradish dressing

Seafood cocktail with crab, mussels and prawns in saffron, chives and lemon

Heritage tomato salad, curd cheese, Fowey valley olive oil, pesto

Roasted squash soup, Ragstone goats cheese dumplings

Potted rabbit, pickled carrot, cider dressing

Seared Kestle farm lamb rump, early spuds, wild herb green sauce

Terras farm Cornish duck leg, kea plum jam, smashed pumpkin

Confit Pork Belly from Mr Bax, roast apple, Cornish cider

Charred local Mackerel, roasted chilli & herb garden salad

Roasted Cornish Gurnard, marinated courgettes & fennel, bisque sauce

Hot chocolate mousse, boozy cherries, clotted cream

Seasonal berry mess, meringue, vanilla ice cream

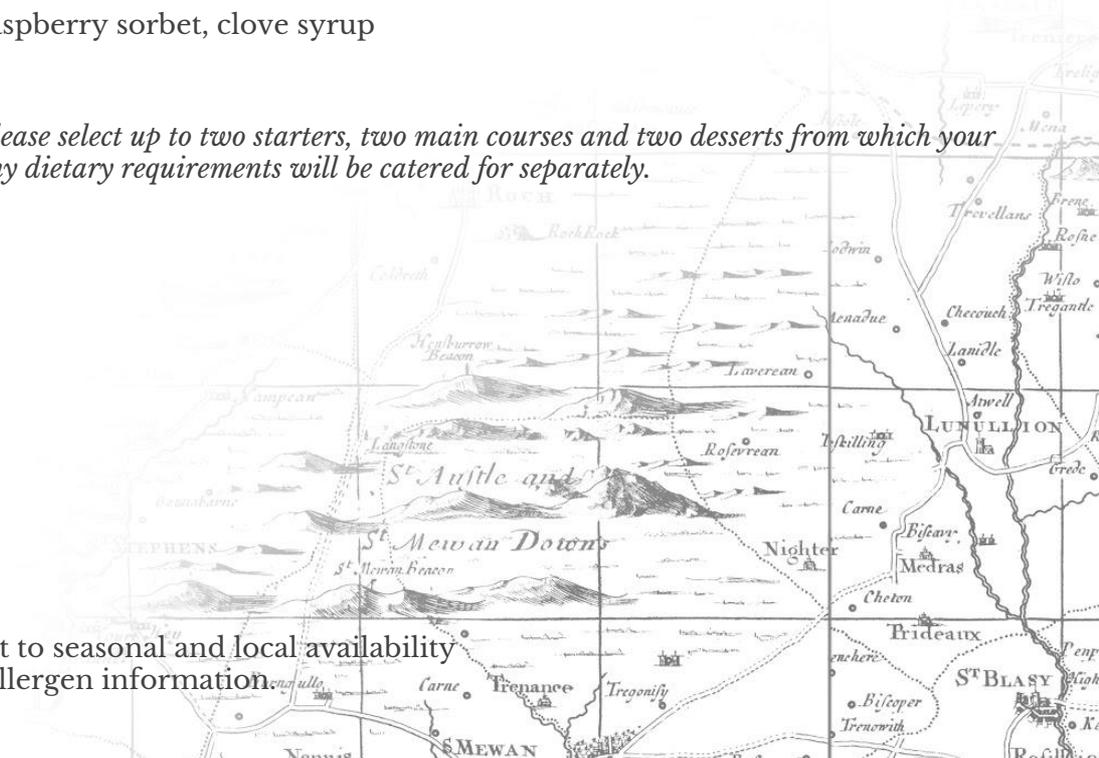
Strawberry summer pudding, elderflower slush puppy

Kerner wine syllabub, toffee apples, Cornish fairings

Citrus polenta cake, raspberry sorbet, clove syrup

From the menu above, please select up to two starters, two main courses and two desserts from which your guests will pre-order. Any dietary requirements will be catered for separately.

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WINTER INTO SPRING WEDDING MENU

£40 per person

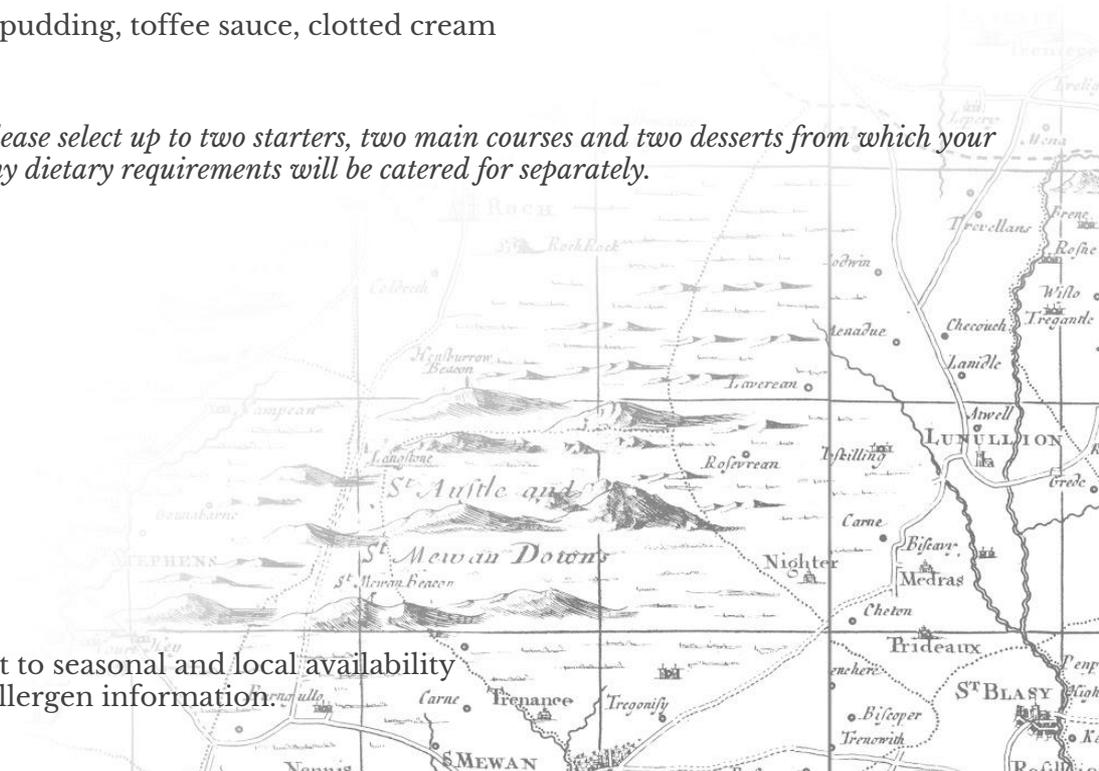
Cornish duck liver parfait, rhubarb pickle, crispbreads
Potted pilchards, devilled butter, toast
Kittow's crispy hog's pudding, piccalilli vegetable salad
Salt baked beetroot salad, malt vinegar, molasses, watercress
Cornish cheese and spinach puffy Roly Poly, Knightor nettle pesto

Kittow's Red Ruby Beef shin in Skinners ale, braised roots, wild mustard
Slow n crispy pork shoulder from Mr Bax, glazed pears, Mena Hweg gravy
Crealy chicken, Knightor wine, Cornish cauliflower, bacon
Cornish hake in Fowey cider, celeriac mash, toasted hazelnuts
Local cod, seasonal greens, mussels, saffron, clotted cream sauce

Triple chocolate Devil's Food cake, ice cream, childish treats
Custard brulée, rhubarb crumble & sorbet
Bread & butter pudding, clotted cream, blood orange marmalade
Coconut jelly, tropical fruit salad, mojito granita
Sticky spelt & banana pudding, toffee sauce, clotted cream

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VEGETARIAN SUGGESTIONS

Starters

Homemade curd cheese, toasted seeds, herb & flower salad
Onion bhaji Scotch egg, cucumber raita
Chickpea falafel, chilli jam, mint yoghurt, flatbread
Allet Farm goat's cheese and red onion tart with local leaves
Raw heritage carrot, coriander, toasted almonds, cumin seeds

Main courses

Courgette, oregano and red pepper strudel, Cornish brie, rocket pesto
Honey roast parsnip tarte tatin, shallots, Cornish crumbly, watercress
Wild mushroom, roast garlic crumble, clotted cream and rosemary
Cornish cheese, spinach & sprouting broccoli puffy Roly Poly, Knightor Nettle Pesto
New potato and bittercress homity pie with Cornish Gouda

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EVENING SNACKS & BUFFETS

EVENING SNACKS - £4.50 per person

Local pasties | Homemade sausage rolls | Bacon rolls
Open sandwiches | Quiches | Pies

CRUNCHY NIBBLES & BAR SNACKS – Choose 2 for £5 per person

Roasted mixed nuts in spice and honey | Marinated olives in herbs from the garden
Potato skins with saffron aioli | Cornish duck 'quackling' | Pork scratchings
Homemade sourdoughs with dips | Penny sweets

BAR SNACK FINGER BUFFET - £10 per person

Homemade beef burger sliders | Homemade sausage rolls
Fresh fried nachos, melted cheese & dips
Cornish potato wedges, homemade ketchup

COLD BUFFET - £18 per person

Open sandwiches
Pulled ham piccalilli | Davidstow cheddar chutney
Free range egg mayo & watercress | Roast chicken & bacon
Sausage or cheese & onion wheels | Egg & bacon pie or cheesy leek tarts
Mustard & caper potato salad | Seasonal root slaw | Local leaves

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Chocolate brownie bites | Miniature cream tea

FORK BUFFET - £25 per person

Roast beef rare or medium, homemade horseradish
Hot smoked trout, lemon & fennel dressing
Goats cheese, spinach & red onion frittata
Dauphinoise potato gratin | Braised red cabbage | roasted roots salad

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Cornish strawberry Pavlova | Devil's food chocolate fudge cake

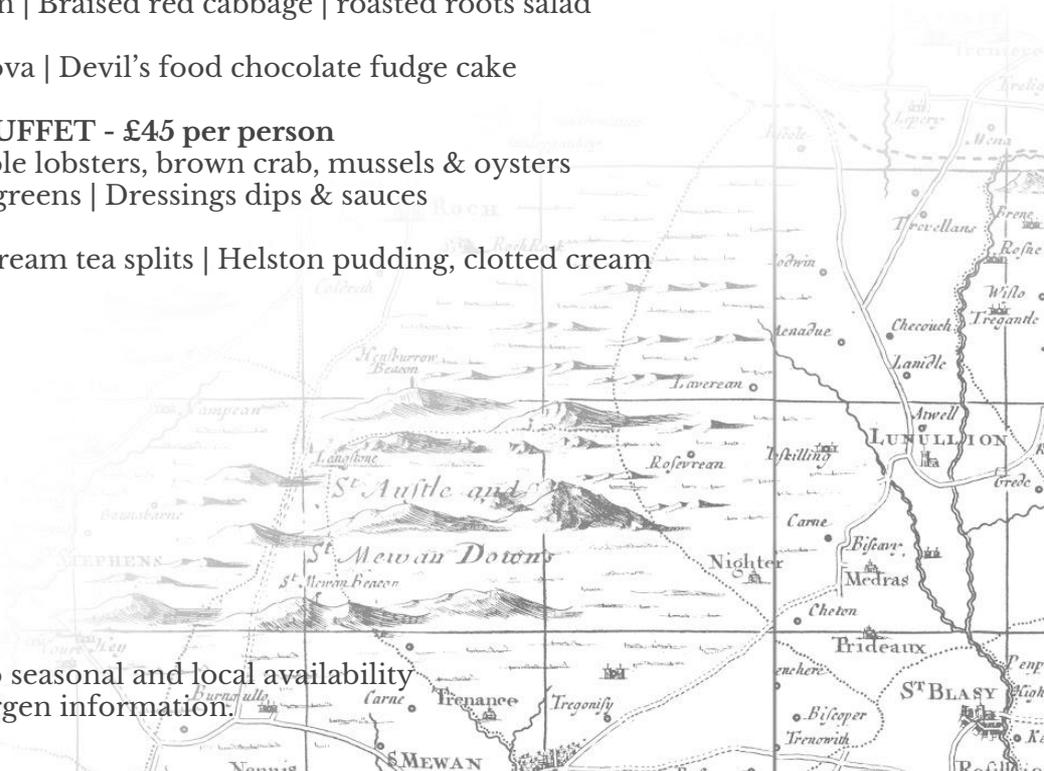
CORNISH SEAFOOD BUFFET - £45 per person

Stargazey pie | Local whole lobsters, brown crab, mussels & oysters
Cornish new potatoes & greens | Dressings dips & sauces

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Thunder & Lightning | Cream tea splits | Helston pudding, clotted cream

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OR YOU COULD...

Cornish cream tea £7.50 per person

Sparkling Cornish high tea from £18 per person

Scones or splits, cucumber sandwiches, cakes and treats

'Build Your Own Burger' Bar from £17.50 per person

Choose from Cornish Hog, Cornish beef or Kernow Hot Dogs

Cheeses | Sauerkraut & pickles | Burger sauce | Onions | Bacon & pulled pork | Chilli

Homemade milk rolls | Local salads | Potato wedges

Proper Big BBQ's from £25 per person

Slow & low cooking, real spice rubs & homemade marinades

Pulled pork, Beef brisket, Smoked chicken or Cornish fish (choose 3 options)

Homemade breads | Cornish slaw | Local green leaves

Selection of sauces & salsas

BESPOKE & THEMED MENUS FOR CONSULTATION...

Street Food Market from £25 per person

Pulled beef tacos | Crispy fried chicken | Pumpkin falafels | Mexican fajitas

Cookouts, Fire Pits & Spit Roasts from £25 per person

Choose from Whole Beast Mutton, Hog, Beef on the bone or seashore harvest pit cooks!

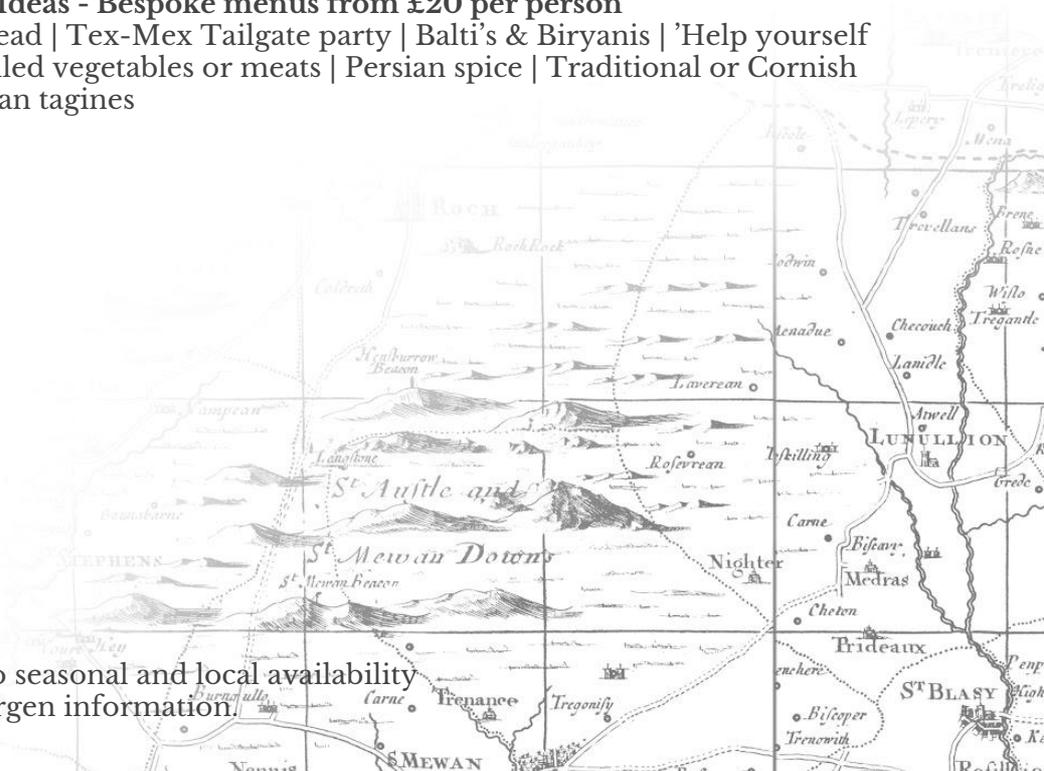
Themed & World Food Ideas - Bespoke menus from £20 per person

'Cowboy' chilli & cornbread | Tex-Mex Tailgate party | Balti's & Biryani's | 'Help yourself

Paellas' with seafood, grilled vegetables or meats | Persian spice | Traditional or Cornish

Tapas & Mezze | Moroccan tagines

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NIBBLES & CANAPES

£6 per person for 3 | Extra choices £2 per person

Roasted mixed nuts in spice & honey
Marinated olives in herbs from the garden
Potato skins with saffron aioli
Cornish duck 'quackling'
Pork scratchings
Homemade sourdoughs

Sourdough cheese & ham toastie
Sticky pork lollipop
Roast beef, Yorkshire pudding, horseradish
Green tandoori chicken & mint yogurt
Chipolatas in marmalade
Cornish duck liver pate, pickles, toast

Potted crab toasts
Cornish fish cakes with tartare sauce
Fish goujon & chips cone
Thai fish cakes & sweet chili dipping sauce
Local smoked salmon & chive Roly Poly
Salted pilchard & paprika sticks

Chickpea falafel, mint & tahini dressing
Melon, mango, mint & Champagne cocktail
Onion bhajis with spiced chutney
Courgette fritters with mint yogurt
Black olive tapenade bruschetta

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