



KNIGHTOR

— W I N E R Y —

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CHRISTMAS MENU 2019

2 Courses – £24
3 Courses – £28

Starters

Jerusalem Artichoke Soup, Parsley & Chestnut Pesto, Crispy Sage (vg)
Maple Cured Salmon, Salt Baked Beetroots & Clementine
Goat's Cheese & Thyme Tartlet, Fig & Honey (v)
Chicken & Duck Parfait, Red Onion & Sloe Gin Marmalade, Sourdough

Main Courses

Roast Turkey with Stuffing and Glazed Pig in Blanket
Confit Pork Belly, Black Pudding, Apple & Pumpkin
Root Vegetable, Pine Nut & Kale Pie, Roast Onion Gravy (vg)
Cornish Hake, Lemon & Tarragon Crust, Potato & Leek Dumpling
*all main dishes served with roast potatoes, sautéed Cornish greens with sprouts & chestnuts,
honey roast root vegetables*

Desserts

Homemade Christmas Pudding, Clotted Cream with Brandy (v)
Sticky Toffee & Pear with Dark & Stormy Sorbet (vg)
Chocolate Orange Brownie with Vanilla Ice Cream
Cornish cheese board, homemade chutney, grapes, biscuits
(£3.50 supplement / £8 if taken as an additional course)

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

Please note all dishes on the menu are subject to small changes.