



# 2026 Event Menus

Knightor Winery



Our menus for guest stays and events celebrate the best of Cornish produce, seasonal ingredients and herbs and vegetables grown onsite at the winery. Ingredients are often cooked over fire, slow cooked or smoked and everything from sauces to breads and puddings are handmade onsite.

**v = suitable for vegetarians | vg = suitable for vegans | vgo = a vegan option can be prepared**

Some of our recipes can be adjusted to substitute out ingredients containing allergens for non-allergen containing ingredients and many of our dishes can be adapted to be gluten free. However, as a busy kitchen we are unable to guarantee that any dishes are allergen trace free. Please always ask your guests to confirm any allergies to you and pass this information along to us when you select your menu.

## Canapé menu

*£12.50 for 4. Minimum numbers apply.*

Bruschetta with chorizo & slow roasted tomato, basil pesto

Asian BBQ & sesame glazed pork belly bites

Honey & mustard glazed cocktail sausage

Tex Mex mini chicken taco, lime yoghurt, pico de gallo

Smoked mackerel pate on toast, pickles, dill

Smoked salmon & chive creme fraiche blini

Mini prawn Marie Rose, baby gem cups

Cornish fish goujons, tartare sauce, lemon

House focaccia with balsamic & extra virgin olive oil (vg)

Marinated grilled courgettes with feta & mojo verde on toast (v, vgo)

Bruschetta with slow roasted tomato, mozzarella & basil pesto (v, vgo)

Crispy fried tofu, soy & maple glaze, pickled cucumber (vg)

Aubergine caponata & mozzarella bruschetta (v, vgo)

Onion pakora, curry mayo, coriander (vg)

Crispy panko cauliflower, katsu sauce (vg)

**Version 2026.** Whilst we do our best to accurately estimate pricing for the year ahead prices are subject to changes due to increases from our suppliers and/or inflation. Should pricing need to change for menu options already selected we will offer alternative options where possible.

# Event Menu

Main course £28 / Main & dessert £35

*Main course includes 1 protein, a sauce & 2 side dishes plus a separate v/vg dish if required.  
Extra sides are £6. Add on bread for £4.*

*This menu can be served as a buffet from a buffet station or can be served family style on platters to your dining tables if you have a seating plan. Dietary requirements can be catered for separately.*

## Choose a protein

Roast local topside of beef, sliced & served pink, horseradish creme fraiche or chimichurri

Sliced loin of pork, crackling, apple sauce or creamy mustard & cider sauce

Grilled whole chicken, herb & lemon sauce or piri piri sauce

Slow roasted & glazed pork belly slabs, salsa verde or house BBQ sauce

Salmon en croute, dill cream sauce

Seasonal vegetable and nut wellington, tomato relish (v, vgo)

Spinach, potato, onion and cheese frittata (v)

*(If you pick meat or fish for your protein a separate vegetarian or vegan dish will be provided for any vegetarian or vegan guests)*

## Choose a potato, pasta, grain or rice side

Rosemary roast potatoes (vg) | Roasted Cornish Mids (vg)

Mashed potatoes (v) | Spring onion mash (v)

French fries (vg) | Baked potatoes, thyme butter (v, vgo) | Gratin potatoes (v)

Potato salad (v, vgo) | Steamed basmati rice (vg)

Slow cooked creamy white beans (v, vgo) | Pasta salad with olives, feta, cherry tomatoes and basil (v, vgo)

Dressed herby cous cous salad (vg) | Bulghar wheat pilaff (v, vgo)

## Choose a vegetable side

Honey roasted root vegetables, gremolata (vg) | Seasonal greens, lemon & butter (v, vgo)

Rainbow slaw, yoghurt dressing, fresh herbs (v, vgo) | Roasted & dressed Mediterranean vegetables (vg)

Local leaf salad, french dressing, toasted seeds (vg) | Caesar salad, croutons (v)

## add on bread to your menu £4

Homemade Rosemary & garlic focaccia, EVOO & balsamic (vg)

Baker Tom sourdough, salted butter (v, vgo)

Grilled garlic & herb flatbreads (vg)

# Desserts

*For a plated service, select one dessert for all of your guests or for a choice select two desserts which will be served buffet dessert bar style for your guests to help themselves to.*

Seasonal berry mess, homemade meringue, berry coulis (v, vgo)

Fresh strawberries, shortbread and vanilla cream (v, vgo)

Blackberry & lemon fool, ginger snap (v)

Lemon cheesecake, blueberry compote

Homemade scone (fruit or plain), Boddingtons jam & Trewithen clotted cream (v)

Rich chocolate layer cake, chocolate icing, whipped cream (v)

Lemon drizzle cake, lemon & pistachio icing (v)

Milk chocolate, caramel & shortbread slice (v) | Toasted coconut & white chocolate blondies (v)

Double chocolate & nut brownies (v) | Cherry bakewell flapjack (v)



# woodfired feast menu

## Feast main course £44 / 2 course main & dessert £51

Main course includes 2 main dishes plus a separate v/vg dish if required, flatbreads and 3 sides

Choose 3 main dishes & 4 sides for £54 or £61 with dessert

Wood fired, BBQ'd or slow cooked for hours our feast menu works for all seasons with flavoursome, smokey meats or veggies accompanied by your choice of season appropriate sides. This menu can either be served as a buffet or on platters to your dining tables, family style for your guests to share. Dietary requirements can be catered for separately once we know these and a seating plan is required for family style service and plated desserts.

## Main dishes - choose 2

Mains are also served with grilled garlic and herb flatbreads. If you have vegetarian/vegan guests please also pick a v/vg option which will be served plated individually to these guests.

- BBQ chicken thighs, lemon & herbs
- Low & slow smoked pulled pork, house pickles & house barbecue sauce
- Smoked & pulled shawarma spiced lamb shoulder, salsa verde or tzatziki
- Chicken wings, choose between buffalo wing sauce, blue cheese ranch dip or barbecue sauce
- Smoked featherblade of beef, chimichurri
- Slow cooked and BBQ pork spare ribs, pickles & house barbecue sauce
- Slow roasted & BBQ pork belly, charred red pepper chilli sauce (mild)
- Primrose Herd local sausages, choose from pork & apple, pork & leek, chorizo  
(add hot dog buns, grilled onions, American mustard & ketchup +£1.50)
- BBQ mackerel, beetroot & orange salsa  
(For alternative fish options please speak to your coordinator)
- Curry marinated paneer skewers, mango & chilli chutney (v)
- Charred hispi cabbage, green sauce, toasted breadcrumbs (vg)
- Soy & pomegranate molasses glazed aubergine, roasted red pepper salsa, herb salad (vg)
- Soy and miso glazed oyster mushroom skewers, sesame dukkah (vg)
- Roasted harissa squash, crumbled blue cheese, olives and toasted walnuts (v, vgo)

## feast sides - choose 3

### SPRING & SUMMER

- Roasted Cornish mids, aioli (v, vgo) | Mac 'n' cheese, panko & pecorino (v)
- Dressed potato salad with olive oil & dijon vinaigrette, fresh tarragon, chives, radish (vg)
- Cornish potato salad, dill, spring onion & mustard mayo dressing (v, vgo)
- Local leaf salad, garden herbs, lemon & EVOO, toasted seeds (vg)
- Rainbow slaw, lime yoghurt dressing, fresh mint (vg)
- Baby gem, 'caesar' style miso dressing, pangrattato, pickled shallot (vg) | Charred corn on the cob, paprika lime butter (v)

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Charred summer courgettes, hummus, sesame dukkah, mint (vg)

Roasted local beets, dill creme fraiche, hazelnuts (v)

Roasted & dressed summer vegetables, lemon & garden herbs (vg)

Spiced chickpea and tomato salad, basil & green olive dressing, pumpkin seeds (vg)

Greek style salad, tomato, cucumber, red onion, green pepper, feta & olives, oregano, lemon & olive oil dressing (v)

## AUTUMN & WINTER

Roasted Cornish mids, aioli (v, vgo) | Dauphinoise potatoes (v) | Mac 'n' cheese, panko & pecorino (v)

Buttered greens (vgo) | Maple & thyme roasted root vegetables, gremolata (vg) | French beans, roasted garlic, lemon (vg)

Charred broccoli with harissa and tahini dressing (vg) | Roasted local beets, dill creme fraiche, hazelnuts (v)

Seasonal leaf salad, lemon & extra virgin olive oil, toasted seeds (vg)

Baby gem, 'caesar' style miso dressing, pangrattato, pickled shallot (vg)

## add on nibbles to start

£4.50 each or £13pp for 3

Garden herb marinated olives & sundried tomatoes (vg)

Rosemary & garlic focaccia, EVOO & balsamic (vg)

Baker Tom sourdough, salted butter (v, vgo)

Hummus, toasted dukkah spice, EVOO, pita chips (vg)



# children's menu

1 course £11 / 2 course £15

*Children can have half portions of the adult mains/dessert or alternatively if required, please select one main course for all children from the following. If starters are also required please speak to your coordinator.*

Children's portions of adult menu  
Cheesy pasta, cucumber & tomato salad (v)  
Chicken goujons with chips & peas

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Ice cream & treats OR Half portion of adult dessert

# finger buffet menu

*Create your own finger buffet menu by choosing up to 10 different items from the menu.*

*Menu items are priced individually per portion.*

*Note there is a minimum order of 15 portions per item and you can choose a maximum of 10 different items.*

*For smaller events a minimum spend on food may apply.*

## platters

Cornish cheeses, crackers, grapes & cheeseboard chutney (v) £9pp

A selection of charcuterie, pickles, crusty bread, chutney £11pp

## meat

Chicken wings, house bbq sauce or sour cream & onion dip £5

Chicken goujons, aioli & ketchup £5

Cocktail sausages, mustard and honey glaze £4

BBQ pork belly bites, pickled cucumber, sesame £5

Pork & fennel sausage rolls £5

Chicken tikka skewers, curry mayo £5

House made scotch egg, apple ketchup £6.50

## fish

Cornish fish goujons, tartare sauce £5

Smoked mackerel pate, pink onions, crostini £5.50

Smoked salmon, dill creme fraiche, soda bread £5.50

Cornish fishcakes, sweet chilli dipping sauce £6

## veggie

- Halloumi and mushroom kebabs, red pepper & chilli dip (v) £5
- Onion bhaji, sweet curry dipping sauce (vg) £4.50
- Potato, spinach and leek frittata (v) £4.50
- Root vegetable rosti, herby veganaise (vg) £4.50
- Spicy cauliflower wings, hot sauce (vg) £4.50
- Chickpea hummus, spiced crispy chickpeas, pita chips (vg) £4
- White bean hummus, sesame dukkah, pitta chips (vg) £4

## sides

- Seasoned fries, aioli (v, vgo) £4.50
- Sweet potato fries, sriracha mayo (v, vgo) £4.50
- Herby pasta salad, black olives, feta & sun-dried tomato (v, vgo) £4.50
- Mixed leaf salad, house dressing, toasted seeds (vg) £4
- Cabbage & carrot slaw, honey & mustard dressing (vg) £4
- House focaccia, salted butter (v, vgo) £4.50

Please get in touch with the events team at [events@knightor.com](mailto:events@knightor.com) / 01726 851101 to arrange a viewing and receive a quote.

