



KNIGHTOR

WINERY

WEDDING MENU

"ONE CANNOT THINK WELL, LOVE WELL,
SLEEP WELL IF ONE HAS NOT DINED WELL."

Introducing Knightor's wedding menus for 2022; A collection of carefully curated menus showcasing the best local ingredients, in beautifully designed and freshly prepared dishes. A true highlight for you and your guests on your special day.

TREVANNION FULL DAY CATERING PACKAGE

ALL INCLUSIVE FOOD & DRINK

ALL DAY CATERING

50 DAY GUESTS

80 EVENING GUESTS

£2950

Struggling to pick? Let us cater with what we do best on your wedding day. We have included our most popular menu items so you can celebrate with our best gastronomy. This package includes savings of £300 compared to an average spend.

Welcome Cornish Spritz reception cocktail x50 guests

Canapes - x3 per guests x50 guests

Three course wedding breakfast - chosen from Carpe Diem menu x50 guests

Sparkling Toasting drink x50 guests

Pasties for the evening x 80 guests

For additional day guests: £58

For additional evening guests: £5



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CANAPÉS

£ 7 FOR 3 CHOICES

Please keep in mind the dietary requirements for you and your guests while choosing

Chicken goujons - lime and ginger mayo (df)

Cornish fish cakes - tartare sauce (df)

Mackerel ceviche - baby gem lettuce (gf)(df)

Focaccia with balsamic and extra virgin rapeseed oil (vg)(df)

Fish and chip cone - tartare sauce (df)

Spicy bbq pork belly bites (gf)(df)

Pulled pork bon bon - North Carolina chilli sauce (df)

Mini prawn Marię roşę (gf)(df)

Tandoori chicken popper - yoghurt and mint (gf)

Chipolatas - honey and wholegrain mustard glaze (gf)(df)

Onion bhaji - mango chutney (vg)(gf)



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CARPE DIEM

£ 4 0 p p

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

STARTERS

- Tomato and basil soup (vg)(gf)(df)
- Leek veloute - smoked haddock - poached egg (gf)
- Chicken liver parfait - fig chutney - melba toast (gf)
- Course pork and brandy terrine - piccalilli - croutes (gf)(df)
- Scorched mackerel - beetroot - horseradish - watercress (gf)(df)
- Tempura spring onions - brown onion puree - onion seeds (vg)
- Scottish smoked salmon - gribiche sauce - buttered brown bread (gf)

MAINS

- Roast rump of cornish beef - yorkshire pudding - red wine gravy (gf)(df)
- Roast cornish chicken - triple pigs in blankets - sage and onion sausage meat stuffing (gf)(df)
- Fillet of shetland salmon - putenesca sauce - anchovy fritters (gf)(df)
- Cod brandade fishcake - white beans and chorizo fricassee
- Bbq glazed pork belly - candied apples - smoked potato - salsa verde (gf)(df)
- Seasonal vegan risotto (vg)(gf)
- Cornish tickler, spiced pear and kale phitivier - spiced red wine reduction & honey roast walnuts (v)
- ...
- All mains served with roast potatoes, new potatoes, honey and rosemary roasted carrots
Cauliflower cheese, and a seasonal green vegetable

DESSERTS

- Traditional Eton mess (gf)
- Sticky toffee pudding - clotted cream ice cream - toffee sauce
- Blueberry creme brûlée - granola and maple bar
- Vanilla panna cotta - raspberries macerated in sweet Knightor vermouth
- White chocolate cheesecake - passion fruit jelly - white chocolate shards
- Almond rice pudding - strawberry jam (vg)(gf)
- Caramel roasted pineapple - passion fruit sorbet - roast coconut (vg)(gf)

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MENA HWEG

£ 5 0 p p

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

STARTERS

Ministrone soup - parmasan crisp - basil oil (gf)(vg)

Green pea soup - hogs pudding fritter

Chicken and black pudding terrine - homemade pickles - toasts (gf)(df)

Potted pigs head - sticky onion jam - fennel seed bread (gf)(df)

Brown shrimp - brown butter - pumpernickel - lemon and black pepper mayonnaise (gf)

Beetroot cured gravadlax - dill buttermilk - beetroot pickles - crisp rye breads (gf)

Bbq asparagus - rapeseed mayonnaise - bread tuile (vg)(gf)

MAINS

Roast sirloin of beef - fondant potato - wild mushrooms - pancetta - red wine jus (gf)

Chicken Schnitzel - zingy gremolata sauce - crispy kale (df)

Rump of Cornish lamb - pea puree - tapenade - tomato, tarragon, anchovy and mini caper jus (gf)(df)

Fillet of Cornish sea bass - poached baby leeks - warm tartare sauce (gf)

Cornish crab cake - spinach puree - bisque sauce - tarragon

Portobello mushroom kiev - garlic roasted radicchio (vg)

Preparations of beetroot - toasted coconut - curry - lime zest - puffed rice (vg)(gf)

...

All mains served with pomme Anna, new potatoes, honey and carraway roasted parsnips and carrots, cornish yarg cauliflower gratin, tender stem broccoli

DESSERTS

Bitter Chocolate tart - caramel crema - caramel sauce

Apple parfait - honey cake - bee pollen - apple crisps (gf)

Rum baba - poached pear - ginger ice cream

Brioche bread and butter pudding - rum and raisin ice cream

The great British sherry trifle

Vegan pumpkin meringue pie (vg)

Coconut panna cotta - mango and lime salsa (vg)



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BACCHUS

£ 6 0 p p

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

STARTERS

- Crispy duck - pomegranate - moulis - carrot - sticky molasses (gf)(df)
- Lobster salad - tomato fondue - cucumber granita - sweet onion and parsley dressing (gf)(df)
- Cornish fish soup - herb croutons - saffron oil
- Spinach veloute - Cornish yarg toastie (vg)
- Crawfish - melon gazpacho - "grapers" - basil (gf)(df)
- Crispy frogs legs - Dorset snails in persilade - crumb (df)
- Compressed fennel - seville orange - roast almond - quinoa pomegranate (vg)

MAINS

- Fillet of beef wellington - wild mushrooms - spinach puree - truffled jus (df)
- Duck breast - preparations of beetroot - spiced orange butter sauce (gf)
- Grilled half lobster and cornish yarg gratin - garlic and thyme new potatoes - rocket and pine nut salad
- Tranche of turbot - red wine braised shallot - charred lardo - Cornish kale - chicken wing jus (gf)(df)
- King oyster bao - sesame - carrot - spring onion - chilli bbq sauce (vg)
- Seasonal wild mushroom arancini - fresh seasonal truffle - tomato fondue - pickled mushrooms (v)
- ...
- All mains served with pomme dauphinoise, herby new potatoes, maple roasted baby vegetables, cornish yarg cauliflower gratin, asparagus spears

DESSERTS

- Chocolate fondant - raspberry ripple ice cream - raspberry doughnut
- Honey parfait - 3 barrel bacchus granita - bee pollen - honey sauce (gf)
- Gateaux opera - hazelnut praline - hazelnut ice cream
- Mango bavarois - passion fruit sorbet - caramelised coconut Tiramisu
- Vegan summer pudding - vegan cream - raspberry tuille (vg)
- Dark chocolate cake - pistachio crumble - rose petals and water (vg)

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BBQ MENU

£27 - 2x Grillers/Fillers, 3x Pillars

£32 - 3 x Grillers/Fillers, 5 x Pillars

£40 - 5 x Grillers/Fillers, 8 x Pillars

GRILLER & FILLERS

Classic Beef Burger (gf)

8oz ground beef patty - brioche bun - salad - gherkin - our own burger sauce

Bbq Pulled Pork Burger (gf)

Our classic burger with our own spiced pull pork

Charred Chicken Burger (gf)

Chicken breast coated in guajillo chilli rub - tomato and lime salsa

Bbq Beef Brisket (gf)(df)

Low and slow smoked beef brisket - South Carolina hot sauce

Moroccan Lamb Shoulder (gf)(df)

Slow cooked Moroccan lamb - Harissa mayo - roast red peppers

Hot Smoked Shetland Salmon (df)

Treacle and macallan whisky smoked salmon

Jumbo Prawn Skewers (df)

Red miso - pickled ginger - sesame

Chickpea and Edamame Bean Burger (vg)(gf)

Red cabbage and coriander slaw - red pepper relish

Hot Smoked Pork or Vegan Sausages (vg)(gf)

Hot dog bun - ketchup - Frenchy's mustard - crispy onions

Red Hot Chicken Wings (gf)(df)

Chicken wings coated in a habanero chilli rub - frank's hot sauce (very hot)

Sweet Bbq Chicken Wing(gf)(df)

Chicken wings coated in a sweet paprika rub - ranch sauce

Bbq Seitan (vg)

Our own homemade seitan coated in sticky bourbon bbq glaze

Baby Back Pork Ribs (gf)(df)

Slow cooked in our spicy and tangy bbq glaze

Bbq Lobster (seasonal and supplement will apply) (gf)

Lobster grilled and coated in a garlic and tarragon butter

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



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BBQ MENU

Please keep in mind the dietary requirements for you and your guests while choosing

THE PILLARS

Spiced potato wedges (gf)(df)

Potato, spring onion and mint salad (gf)(df)

Baked potatoes with roast garlic and thyme butter (gf)

Tater tots and bbq sauce (df)

Chips with aioli (gf)(df)

Mac'n'cheese

Piquillo pepper and chickpea salad (gf)(df)

Feta, edamame bean and tarragon salad (gf)(df)

Corn on the cob with guajillo chilli and lime butter (gf)

Soft herb green salad (gf)(df)

Mixed leaf salad (gf)(df)

White beans, gherkin and garlic mayo salad (gf)(df)

Jalapeño, buttermilk and lime slaw (gf)

Collared greens (gf)

Bbq baked beans (gf)(df)

WHY NOT ADD ON A PLATED DESSERT?

It's just £7.50pp chosen from the Carpe Diem menu



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HOG ROAST MENU

WHOLE PIG min 50ppl

£28 pp - 1 rub, 1 stuffing & 2 sides

£36 pp - 1 rub, 2 stuffings & 4 sides

HOG RUB OPTIONS

Plain salt and pepper

Sweet bbq rub

Spicy habanero chilli and garlic rub

Fennel seed and star anise rub

STUFFINGS

Sage and onion stuffing (gf)(df)

Apple and bacon sausage meat stuffing (gf)(df)

Fennel seed and tarragon sausage meat stuffing (gf)(df)

Orange, almond and pomegranate sausage meat stuffing (gf)(df)

Caramelised shallot and thyme stuffing (gf)(df)

SIDES

Spiced potato wedges (gf)(df)

Potato, spring onion and mint salad (gf)(df)

Baked potatoes with roast garlic and thyme butter(gf)

Chips with aioli (gf)

Mac'n'cheese

Piquillo pepper and chickpea salad (gf)(df)

Feta, edame bean and tarragon salad (gf)(df)

Corn on the cob with guajillo chilli and lime butter (gf)

Soft herb green salad (gf)(df)

Mixed leaf salad (gf)(df)

White beans, gherkin and garlic mayo salad (gf)(df)

Red cabbage and buttermilk slaw (gf)

SEPARATE FROM THE CHOICES & INCLUDED IN THE PRICE

IS A VEGGIE/VEGAN ALTERNATIVE



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BUFFET MENU

£26pp - 6 Components

£32pp - 8 Components

£40pp - 10 Components

- Vegan sausages with caramelised onion puree (vg)
- Cornish cheese platter - pickles - chutney - biscuits (v)(gf)
- Cornish charcuterie board - gherkin - vine tomato - sweet parsley dressing
- Bbq pork belly bites (gf)(df)
- Selection of quiches (v)
- Scottish Smoked salmon with gribiche sauce and brown bread (gf)(df)
- Prawn toasts with sesame and barrel 1000 day aged soy dressing
- Open melts of these tuna or ham
- Cocktail pasties. Steak, gluten free, bombay spice (vg) or cheese and onion(v)
- Selection of sandwiches and wraps (vg)
- Cheesy garlic bread(v)
- Chicken wings coated in a habanero chilli rub - frank's hot sauce (very hot)(gf)(df)
- Antipasti platter (gf)(df)
- Chicken wings coated in a sweet paprika rub - ranch sauce (gf)(df)
- Spiced potato wedges (vg)(gf)(df)
- Potato, spring onion and mint salad (v)(gf)(df)
- Baked potatoes with roast garlic and thyme butter (v)(gf)
- Chips with aioli (v)(gf)
- Mac'n'cheese (v)
- Piquillo pepper and chickpea salad (vg)(gf)(df)
- Feta, edame bean and tarragon salad (v)(gf)(df)
- Corn on the cob with guajillo chilli and lime butter (v)(gf)
- Soft herb green salad (vg)(gf)(df)
- Mixed leaf salad (Vg)(gf)(df)
- White beans, gherkin and garlic mayo salad (v)(gf)(df)
- Red cabbage and buttermilk slaw (v)(gf)



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EVENING FOOD

SLABS & SALADS

Choose 1 Slabs & 2 Salads

SLABS

Cornish Charcuterie Boards 20pp

A mixture of Cornish cured meats with pickles, vine tomatoes, olives and a selection of dressings and mustards, mixed breads and whipped Cornish butter (gf)(df)

Cornish Cheese Board £18pp

A selection of Cornish cheeses with black grapes, apple, pickled celery, homemade chutneys, mixed breads, biscuits and whipped Cornish butter (gf)

Cornish Cheese and Charcuterie Board £22pp

A selection of Cornish cheese and cured meats with pickles, vine tomatoes, chutneys, selection of homemade chutneys and mustards, mixed bread and biscuits (gf)

Fish Platter £26pp

A selection of British smoked and cooked fish and shellfish with lemon wedges, gribiche sauce, pil sauce and mixed breads and whipped cornish butter (gf)(df)

SALADS

Piquillo pepper and chickpea salad (vg)(gf)(df)

Feta, edame bean and tarragon salad (v)(gf)(df)

Soft herb green salad (vg)(gf)(df)

Mixed leaf salad (Vg)(gf)(df)

Potato, spring onion and mint salad (v)(gf)(df)

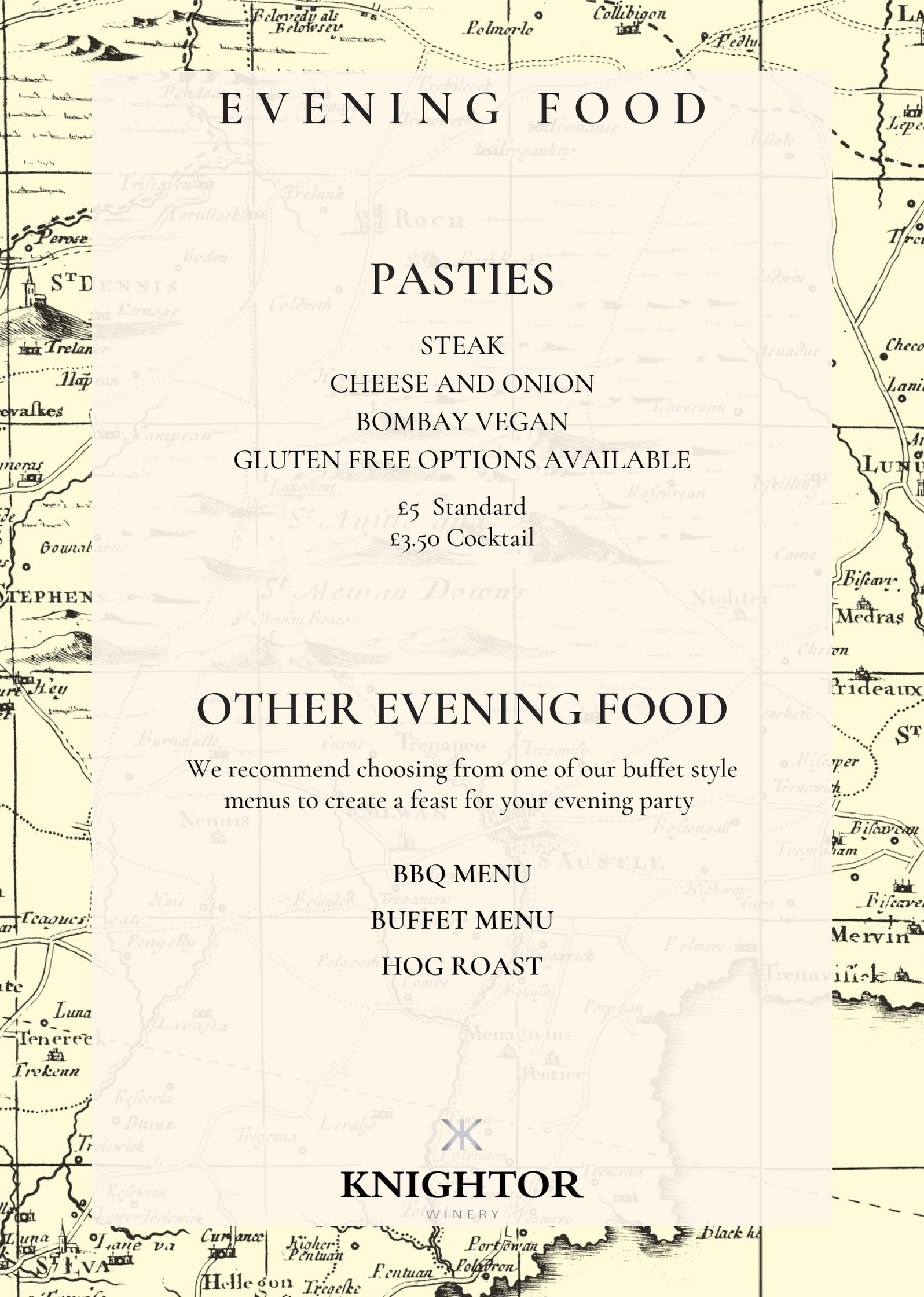
Potato, spring onion and mint salad (gf)(df)

Red cabbage and buttermilk slaw (v)(gf)



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EVENING FOOD

PASTIES

STEAK
CHEESE AND ONION
BOMBAY VEGAN
GLUTEN FREE OPTIONS AVAILABLE

£5 Standard
£3.50 Cocktail

OTHER EVENING FOOD

We recommend choosing from one of our buffet style menus to create a feast for your evening party

BBQ MENU
BUFFET MENU
HOG ROAST


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KIDS MENU

Two courses £12
Three Course £16

STARTERS

- Tomato soup (vg)(gf)
- Cheesy garlic bread (v)
- Fresh gala melon with raspberries (vg)(gf)

MAINS

- Chicken goujons with chips and peas
- Tomato and cheese penne pasta (v)
- Grilled fish of the day with new potatoes, carrots and peas

DESSERT

- Chocolate brownie with vanilla ice cream (v)
- Selection of treleveys ice creams or sorbet with toppings (v)
- Fruit salad (vg)



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