



KNIGHTOR

WINERY

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

CHRISTMAS MENU 2020

2 Courses – £24

3 Courses – £28

Starters

Spiced pumpkin soup with apple and crispy sage (vg)

Gin and clementine cured cod, smoked beetroots and sweet pickled slaw

Grilled Cornish camembert with thyme, honey and pomegranate

Ham hock and pistachio terrine with celeriac, bitter leaves and mulled cider dressing

Main courses

Sage buttered turkey breast, stuffing, pig in blanket, cranberries

Almond crusted hake, roasted cauliflower mash, persillade sauce

Confit pork belly, black pudding, red cabbage and apple

Wild mushroom, squash, chestnut and kale pithivier with red wine gravy (vg)

*all main dishes served with roast potatoes, sautéed Cornish greens with sprouts and chestnuts,
honey roast root vegetables*

Desserts

Traditional Christmas pudding with brandy cream

Dark chocolate and gingerbread tart with orange and whiskey syllabub

Buttermilk and vanilla panna cotta, cranberry coulis, white chocolate and shortbread

Knightor rosé vermouth poached pear, walnuts, cinnamon and maple whipped coconut cream (vg)

Cornish cheese board, homemade chutney, grapes, biscuits
(£3.50 supplement / £8 if taken as an additional course)

**Please note all dishes on the menu are subject to small changes.
Please let us know any dietary requirements / allergies on booking.**

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.

