

KNIGHTOR WINERY

Event Menus



KNIGHTOR WINERY

Canapés

£9 for 3 Per Person

Chicken Goujons
Lime & Ginger Mayo (df)

Cornish Fishcakes
Tartare Sauce (df)

Mackerel Ceviche
Baby Gem Lettuce (gf)(df)

Focaccia Bread
Balsamic & Extra Virgin Rapeseed Oil (vg)(df)

Fish & Chip Cone
Tartare Sauce (df)

Spicy BBQ Pork Belly Bites (gf)(df)

Pulled Pork Bon Bon
North Carolina Chilli Sauce (df)

Mini Prawn Marie Rose (gf)(df)

Tandoori Chicken Popper
Yoghurt & Mint (gf)

Chipolatas
Honey & Wholegrain Mustard Glaze (gf)(df)

Onion Bhaji
Mango Chutney (vg)(gf)



KNIGHTOR WINERY

Carpe Diem

£ 5 0 P e r P e r s o n

STARTERS

Tomato & Basil Soup (vg)(gf)(df)
Leek Veloute - Smoked Haddock - Poached Egg (gf)
Chicken Liver Parfait - Fig Chutney - Melba Toast (gf)
Course Pork & 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 & Onion Sausage Meat Stuffing (gf)(df)
Fillet of Shetland Salmon - Putenesca Sauce - Anchovy Fritters (gf)(df)
Cod Brandade Fishcake - White Beans & Chorizo Fricassee
BBQ-Glazed Pork Belly - Candied Apples - Smoked Potato - Salsa Verde (gf)(df)
Seasonal Vegan Risotto (vg)(gf)
Cornish Tickler, Spiced Pear & Kale Pithivier - Spiced Red Wine Reduction & Honey Roast Walnuts (v)

*All mains served with Roast Potatoes, Honey & Rosemary Roasted Carrots
Cauliflower Cheese, and Seasonal Greens*

DESSERTS

Traditional Eton Mess (gf)
Sticky Toffee Pudding - Clotted Cream Ice Cream - Toffee Sauce
Blueberry Crème Brûlée - Granola & Maple Bar
Vanilla Panna Cotta - Raspberries Macerated in Sweet Knightor Vermouth
White Chocolate Cheesecake - Passionfruit Jelly - White Chocolate Shards
Almond Rice Pudding - Strawberry Jam (vg)(gf)
Caramel-Roasted Pineapple - Passionfruit Sorbet - Roasted Coconut (vg)(gf)

KNIGHTOR WINERY

Mena Hweg
£60 Per Person

STARTERS

Minestrone Soup - Parmesan Crisp - Basil Oil (gf)(vg)
Green Pea Soup - Hogs Pudding Fritter
Chicken & 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 & Black Pepper Mayonnaise (gf)
Beetroot-Cured Gravdax - 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 & Caper Jus (gf)(df)
Fillet of Cornish Sea Bass - Poached Baby Leeks - Warm Tartare Sauce (gf)
Cornish Crab Cake - Spinach Purée - 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, Honey & Carraway Roasted Parsnips
& 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 & Butter Pudding - Rum & Raisin Ice Cream
The Great British Sherry Trifle
Vegan Pumpkin Meringue Pie (vg)
Coconut Panna Cotta - Mango & Lime Salsa (vg)



KNIGHTOR WINERY

Bacchus
£70 Per Person

STARTERS

Crispy Duck - Pomegranate - Moulis - Carrot - Sticky Molasses (gf)(df)
Lobster Salad - Tomato Fondue - Cucumber Granita - Sweet Onion & 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 Persillade - Crumb (df)
Compressed Fennel - Seville Orange - Roast Almond - Quinoa Pomegranate (vg)(gf)

MAINS

Fillet of Beef Wellington - Wild Mushrooms - Spinach Purée - Truffled Jus (df)
Duck Breast - Preparations of Beetroot - Spiced Orange Butter Sauce (gf)
Grilled Lobster & Cornish Yarg Gratin - Garlic & Thyme New Potatoes - Rocket & Pine Nut Salad
Tranche of Turbot - Red Wine Braised Shallot - Charred Lardo - Cornish Kale - Chicken 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, Maple-Roasted Baby
Vegetables, Cornish Yarg Cauliflower Gratin, Asparagus Spears*

DESSERTS

Chocolate Fondant - Raspberry Ripple Ice Cream - Raspberry Doughnut
Honey Parfait - Knightor 3-Barrel Bacchus Granita - Bee Pollen - Honey Sauce (gf)
Gateaux Opera - Hazelnut Praline - Hazelnut Ice Cream
Mango Bavarois - Passionfruit Sorbet - Caramelised Coconut Tiramisu
Vegan Summer Pudding - Vegan Cream - Raspberry Tuile (vg)
Dark Chocolate Cake - Pistachio Crumble - Rose Petal Water (vg)



BBQ Menu

£36pp - 2x Grillers, 3x Pillars

£42pp - 3x Grillers, 5x Pillars

THE GRILLERS

Classic Beef Burger (gf)

8oz Ground Beef Patty - Brioche Bun - Salad - Gherkin - Homemade Burger Sauce

BBQ Pulled Pork Burger (gf)

Our Classic Burger topped with our own Spiced Pulled Pork

Charred Chicken Burger (gf)

Chicken Breast coated in Guajillo Chilli Rub - Tomato & Lime Salsa

BBQ Beef Brisket (gf)(df)

Low & Slow Smoked Beef Brisket - South Carolina Hot Sauce

Moroccan Lamb Shoulder (gf)(df)

Slow-Cooked Moroccan Lamb - Harissa Mayo - Roasted Red Peppers

Hot Smoked Shetland Salmon (df)

Treacle & Macallan Whisky Smoked Salmon

Jumbo Prawn Skewers (df)

Red Miso - Pickled Ginger - Sesame

Chickpea & Edamame Bean Burger (vg)(gf)

Red Cabbage & 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 Habanero Chilli Rub - Frank's Hot Sauce (very hot)

Sweet BBQ Chicken Wing (gf)(df)

Chicken Wings coated in Sweet Paprika Rub - Ranch Sauce

BBQ Seitan (vg)

Our homemade Seitan coated in Sticky Bourbon BBQ Glaze

Baby Back Pork Ribs (gf)(df)

Slow-Cooked in our Spicy & Tangy BBQ Glaze

BBQ Lobster (*Seasonal, Supplement will apply*) (gf)

Lobster Grilled & coated in a Garlic & Tarragon Butter

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

BBQ Menu

£36pp - 2x Grillers, 3x Pillars

£42pp - 3x Grillers, 5x Pillars

THE PILLARS

Spiced Potato Wedges (gf)(df)

Potato, Spring Onion & Mint Salad (gf)(df)

Baked Potatoes with Roast Garlic & Thyme Butter (gf)

Tater Tots & BBQ Sauce (df)

Chips with Aioli (gf)(df)

Mac'n'Cheese

Piquillo Pepper & Chickpea Salad (gf)(df)

Feta, Edamame Bean & Tarragon Salad (gf)(df)

Corn on the Cob with Guajillo Chilli & Lime Butter (gf)

Soft Herb Green Salad (gf)(df)

Mixed Leaf Salad (gf)(df)

White Beans, Gherkin & Garlic Mayo Salad (gf)(df)

Jalapeño, Buttermilk & Lime Slaw (gf)

Collared Greens (gf)

BBQ Baked Beans (gf)(df)

WHY NOT ADD ON A PLATED DESSERT?

£11pp chosen from the Carpe Diem menu

KNIGHTOR WINERY

Hog Roast

Whole Pig (Minimum of 50 Guests)
£34pp - 1 Rub, 1 Stuffing & 2 Sides
£42pp - 1 Rub, 2 Stuffings & 4 Sides

HOG RUB OPTIONS

Salt & Pepper

Sweet BBQ

Spicy Habanero Chilli & Garlic

Fennel Seed & Star Anise

STUFFINGS

Sage & Onion (gf)(df)

Apple & Bacon Sausage Meat (gf)(df)

Fennel Seed & Tarragon Sausage Meat (gf)(df)

Orange, Almond & Pomegranate Sausage Meat (gf)(df)

Caramelised Shallot & Thyme (gf)(df)

SIDES

Spiced Potato Wedges (gf)(df)

Potato, Spring Onion & Mint Salad (gf)(df)

Baked Potatoes with Roast Garlic & Thyme Butter(gf)

Chips with Aioli (gf)

Mac'n'Cheese

Piquillo Pepper & Chickpea Salad (gf)(df)

Feta, Edamame Bean & Tarragon Salad (gf)(df)

Corn on the Cob with Guajillo Chilli & Lime Butter (gf)

Soft Herb Green Salad (gf)(df)

Mixed Leaf Salad (gf)(df)

White Beans, Gherkin & Garlic Mayo Salad (gf)(df)

Red Cabbage & Buttermilk Slaw (gf)

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



KNIGHTOR WINERY

Buffet Menu

£30 pp - 6 Components

£37 pp - 8 Components

£46 pp - 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 & Brown Bread (gf)(df)
Prawn Toast with Sesame & Barrel 1000 Day Aged Soy Dressing
Open Melts of Cheese, Tuna or Ham
Cornish Cocktail Pasties: Steak, Gluten Free, Bombay Spice (vg) or Cheese & Onion (v)
Selection of Sandwiches & 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 Sweet Paprika Rub - Ranch Sauce (gf)(df)
Spiced Potato Wedges (vg)(gf)
Potato, Spring Onion and Mint Salad (v)(gf)
Baked Potatoes with Roast Garlic & Thyme Butter (v)(gf)
Chips with Aioli (v)(gf)
Mac'n'Cheese (v)
Piquillo Pepper & Chickpea Salad (vg)(gf)
Feta, Edamame Bean & Tarragon Salad (v)(gf)
Corn on the Cob with Guajillo Chilli and Lime Butter (v)(gf)
Soft Herb Green Salad (vg)(gf)
Mixed Leaf Salad (Vg)(gf)
White Beans, Gherkin & Garlic Mayo Salad (v)(gf)
Red Cabbage & Buttermilk Slaw (v)(gf)

KNIGHTOR WINERY

Savoury Evening Food

Cornish Pasties

£6.50 Medium Pasty

£4.50 Cocktail Pasty

Traditional Steak

Cheese & Onion

Bombay Vegan

Gluten Free options available

More Options to Add-On

£3.85 per portion

Cornish Cheeses with Chutney & Crackers (v)(gf)

BBQ Pork Belly Bites (gf)(df)

Selection of Quiches (v)

Selection of Sandwiches & Wraps (gf)(vg)

Spiced Potato Wedges (vg)(gf)

Potato, Spring Onion and Mint Salad (vg)(gf)

Chips with Aioli (v)(gf)

Piquillo Pepper & Chickpea Salad (vg)(gf)

Feta, Edamame Bean & Tarragon Salad (vg)(gf)

Mac'n'Cheese (v)

Mixed Leaf Salad (Vg)(gf)

White Beans, Gherkin & Garlic Mayo Salad (v)(gf)

Red Cabbage & Buttermilk Slaw (v)(gf)



KNIGHTOR WINERY

Sweet Evening Food

Sweet Treats £4 per portion

Triple Chocolate Brownies
Blondies
Seasonal Fruit Platter
Flapjacks
Chocolate-Dipped Strawberries
Zesty Fruit Tartlets
Mini Scones with Strawberry Jam & Clotted Cream
Cookies
Millionaire Slices
Eton Mess Rings
Chocolate Profiteroles

S'mores Bar 3 S'mores for £6pp

Marshmallows
Digestive Biscuits
Choice of Dark, Milk or White Chocolate
The perfect addition to the Fire Pits - skewers included



KNIGHTOR WINERY

Children's Menu

£14 for Two Courses
£18.50 for Three Courses

STARTERS

Tomato Soup (vg)(gf)

Cheesy Garlic Bread (v)

Fresh Galia Melon with Raspberries (vg)(gf)

MAINS

Chicken Goujons with Chips & Peas

Tomato & Cheese Penne Pasta (v)

Grilled Fish of the Day with New Potatoes, Carrots & Peas

DESSERT

Chocolate Brownie with Vanilla Ice Cream (v)

Selection of Treleveans Ice Cream or Sorbet with Toppings (v)

Fruit Salad (vg)

Children can dine from the above menu or have a smaller portion of your Wedding Breakfast menu, ask your coordinator for further information.

