



KNIGHTOR

WINERY

Festive Sunday Lunch Menu



Starters

Smoked Salmon Blini

Devilled Egg, Radish Salad, Mustard Vinaigrette (gf & df opt)

Celeriac, Bacon & Barley Soup

Puffed Barley (df)

Salt-Baked Heritage Carrot

Halloumi, Blood Orange, Watercress (v)(gf)

Jerusalem Artichoke Tartlet

Smoked Walnuts, Spiced Knightor Vermouth Reduction, Mustard Cress (vg)

Ardennes Pate

Cornichons, Pickled Onions, Rye Bread (gf opt)

Mains

Bronze Turkey

Triple Pigs in Blankets, Pancetta Wrapped Sage & Onion Sausage Meat, Turkey Gravy (gf opt) (df)

Rump of Kittows Beef

Yorkshire Pudding & Red Wine Gravy (gf)(df opt)

Fillet of Cod

Clam Chowder, Baby Spinach (gf)

Lentil Roast

Spiced Cranberries, Onion & Balsamic Gravy, Watercress (vg)(gf)

Desserts

Traditional Christmas Pudding

Strack Rum Custard, Chocolate-Dipped Tuile

Chocolate Delice

Creme Caramel, Apple Doughnut (gf opt)

Pineapple Tarte Tatin

Mango Sorbet, Roasted Coconut (vg)

Selection of Cornish Artisan Cheeses

Fig Chutney, Oatcakes, Pickled Celery (gf opt)