

KNIGHTOR WINERY



*Intimate Wedding  
Menus*



KNIGHTOR WINERY



*Canapés*  
£9 for 3 Per Person



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

**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)*

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*Madeline*

£45 Per Person

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

### Starters

Chicken Liver Parfait  
*Onion Chutney & Oatcakes (gf option)*

Smoked Mackerel Mousse  
*Granny Smith Apple & Roast Walnut Salad (gf)*

Roast Squash, Peanut & Lime Soup (vg)(gf)

Fattoush Salad  
*Pomegranate Molasses (vg)(gf option)*

### Mains

Slow Roast Silverside of Beef (Pink or Well-Done)  
*Yorkshire Pudding & Red Wine Gravy (gf option)*

Roast Chicken  
*Pigs in Blankets, Sage & Onion Stuffing (gf)*

Fillet of Hake  
*Mussel Sauce & Spinach (gf)*

Roast Pepper Risotto  
*Pesto Sauce (vg)*

### Desserts

Sticky Toffee Pudding  
*Toffee Sauce, Clotted Cream Ice Cream*

Crème Brûlée  
*Grandma's Shortbread*

Glazed Pineapple  
*Toffee Sauce, Passionfruit Sorbet, Toasted Coconut (vg)(gf)*

Dark Chocolate Mousse  
*Hazelnut Ice Cream & Brittle*

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# 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

Charred Chicken Burger (gf)

Chicken Breast Coated in Guajillo Chilli Rub - Tomato & Lime salsa

Moroccan Lamb Shoulder (gf)(df)

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

Jumbo Prawn Skewers (df)

Red Miso - Pickled Ginger - Sesame

Chickpea & Edamame Bean Burger (vg)(gf)

Red Cabbage & Coriander Slaw - Red Pepper Relish

BBQ Seitan (vg)

Homemade Seitan Coated in Sticky Bourbon BBQ Glaze

Home-Smoked Bratwurst-Style Sausage

8" Sausage & Bun with Crispy Onions

## THE PILLARS

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

Baked Potatoes with Roast Garlic & Thyme Butter (gf)

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)

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

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# 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)

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# 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)

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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*

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# 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.

