



2025 Wedding Menu

Knightor Winery



Our menus for guest stays and wedding feasts celebrate the best of Cornish produce, seasonal ingredients and herbs and vegetables grown onsite at the winery. Ingredients are often cooked over fire, slow cooked or smoked and everything from sauces to breads and puddings are handmade onsite.

v = suitable for vegetarians | vg = suitable for vegans | vgo = a vegan option can be prepared

Some of our recipes can be adjusted to substitute out ingredients containing allergens for non-allergen containing ingredients and many of our dishes can be adapted to be gluten free. However, as a busy kitchen we are unable to guarantee that any dishes are allergen trace free. Please always ask your guests to confirm any allergies to you and pass this information along to us when you select your menu.



Canapé menu

Canapés are £11 for 3 / £18 for 5. Additional canapés are priced at £3.70 each. Minimum numbers apply.

Bruschetta with chorizo & slow roasted tomato, basil pesto

Asian BBQ & sesame glazed pork belly bites

Cocktail honey & mustard glazed sausage, pickled red onion

Tex Mex mini chicken taco, lime yoghurt, pico de gallo

Smoked mackerel pate on toast, pickles, dill

Smoked salmon & chive creme fraiche blini

Mini prawn Marie Rose, baby gem cups

Cornish fish goujons, tartare sauce, lemon

House focaccia with balsamic & extra virgin olive oil (vg)

Marinated grilled courgettes with feta & mojo verde on toast (v, vgo)

Bruschetta with slow roasted tomato, mozzarella & basil pesto (v, vgo)

Crispy fried tofu, soy & maple glaze, pickled cucumber (vg)

Aubergine caponata & mozzarella bruschetta (v, vgo)

Onion pakora, curry mayo, coriander (vg)

Cauliflower wings, hot sauce (vg)

BBQ feast menu £38 pp

Menu includes 2 main dishes, flatbreads and 3 sides

Wood fired or slow cooked for hours our BBQ feast menu works for all seasons with flavoursome, smokey meats or veggies accompanied by your choice of season appropriate sides. This menu can either be served as a buffet or on platters to your dining tables, feast style for your guests to share. Dietary requirements can be catered for separately once we know these and a seating plan is required for feast style service and plated desserts.

from the BBQ - choose 2

Mains are also served with grilled garlic and herb flatbreads

BBQ boneless chicken thighs, lemon & herb marinade

Low & slow smoked local pulled pork collar, pickles & house barbecue sauce

12 hour smoked & pulled shawarma spiced lamb shoulder, pickles & anchovy salsa verde

Smoked featherblade of beef, chimichurri

Slow cooked and BBQ pork spare ribs, pickles & house barbeque sauce

Slow roasted & BBQ pork belly, scotch bonnet & honey hot sauce

Primrose Herd local sausages, choose from pork & apple, pork & leek, chorizo

BBQ mackerel, beetroot & orange salsa

Curry marinated paneer skewers, mango & chilli chutney (v)

Charred hispi cabbage, slow cooked white beans, croutons, green sauce (vg)

Soy & pomegranate molasses glazed aubergine, white bean hummus, herb salad (vg)

feast sides - choose 3

SPRING & SUMMER

Roasted Cornish mids, aioli (v, vgo) | Mac 'n' cheese, panko & pecorino (v)

Dressed potato salad with olive oil & dijon vinaigrette, fresh tarragon & chives (vg)

Cornish potato salad, dill, spring onion & mustard mayo dressing (v, vgo)

Local leaf salad, garden herbs, lemon & EVOO, za'atar (vg) | Rainbow slaw, mustard dressing, summer herbs (vg)

Baby gem, 'caesar' style miso dressing, pangrattato, pickled shallot (vg) | Charred corn on the cob, paprika lime butter (v)

Chopped salad with tomato, parsley, cucumber, red onion & mint (vg)

Charred summer courgettes, hummus, sesame dukkah, mint (vg)

Spiced chickpea and tomato salad, basil & green olive dressing, pumpkin seeds (vg)

AUTUMN & WINTER

Roasted Cornish mids, aioli (v, vgo) | Dauphinoise potatoes (v) | Mac 'n' cheese, panko & pecorino (v)

Buttered greens (vgo) | Maple & thyme roasted root vegetables, gremolata (vg) | French beans, roasted garlic, lemon (vg)

Charred broccoli with harissa and tahini dressing (vg) | Roasted local beets, dill creme fraiche, hazelnuts (v)

Seasonal leaf salad, lemon & extra virgin olive oil, toasted seeds (vg)

Baby gem, 'caesar' style miso dressing, pangrattato, pickled shallot (vg)

add on desserts - £11 pp

Select one dessert or for a choice select two desserts from which you will need to ask your guests to pre-order from unless you are having a buffet or would like buffet style desserts. Desserts marked with * are suitable for buffet style.

Seasonal Berry Mess, homemade meringue, berry coulis (v, vgo)*

Chocolate & salted caramel brownie, clotted cream (v, vgo)*

Baked lemon cheesecake, ginger crumb, lemon curd and raspberries (v)*

Vanilla crème brûlée, roasted plum (v)

White chocolate panna cotta, rhubarb, toasted pistachio

Cornish strawberries and vanilla whipped cream (v, vgo, available in season)*

add on nibbles to start

£4 each or £11pp for 3

Garden herb marinated olives & sundried tomatoes (vg)

Rosemary & garlic focaccia, EVOO & balsamic (vg)

Baker Tom sourdough, salted butter (v, vgo)

Hummus, toasted dukkah spice, EVOO, pita chips (vg)



Plated menu £59 pp

Menu includes 3 courses & bread and butter to start.

Choose 3 starters, 3 mains and 2 desserts including a plant based or dietary option if required. Your guests will preorder from your choices and dishes will be served individually plated to each of your guests. A seating plan is required.

House rosemary & garlic focaccia, salted butter

STARTERS

Beef and ale croquettes, spicy aioli

Ham hock terrine, mustard, cornichons, crostini

Beetroot cured Salmon gravlax, crisp breads, lemon creme fraiche

Bitter leaf, pear, walnut and Cornish blue salad (v, vgo)

Minestrone soup, croutons, basil oil (vg)

Roasted marinated beetroot, goats curd, hazelnuts, garden herbs (v, vgo)

MAINS

Porchetta, sage, apricot & onion stuffing, anchovy salsa verde

Beer braised rolled beef short rib & brisket, beer gravy, slow roasted onion

Pan fried hake, corn and shrimp chowder, fennel & lemon

Chicken schnitzel, pancetta & caper butter sauce, herb salad

Roasted squash, sage, apricot & onion stuffing, red onion gravy (vg)

Celeriac steak, salsa verde, chickpea, orzo & tomato stew (v, vgo)

Mains served with

Rosemary roasted potatoes | Roasted & glazed carrots | Buttered seasonal greens

DESSERTS

Sticky toffee pudding, vanilla ice cream, toffee sauce (v)

Lemon posset, raspberries, homemade shortbread (v)

Apple crumble sundae, whipped cream, ginger crumb (v, vgo)

White chocolate panna cotta, rhubarb, toasted pistachio

Chocolate & peanut butter tart, raspberry sorbet (v)

Caramelised peach, coconut yoghurt, toasted granola (vg)

children's menu

1 course £10 / 2 course £14

Children can have half portions of the adult mains/dessert or alternatively if required, please select one main course for all children from the following. If starters are also required please speak to your coordinator.

Children's portions of adult menu
Macaroni and cheese, cucumber & tomato salad (v)
Chicken goujons with chips & peas

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Ice cream & treats OR Half portion of adult dessert

Evening food

Local Cornish Pasties

Standard size £6.50

Traditional Steak

Chicken & Chorizo

Bombay potato (vg)

Cheese & onion (v)

Gluten free options available

Cocktail size £4.50

Traditional Steak

Cheese & Onion (v)

Vegetable (vg)

Gluten free options available

BACON ROLLS OR SAUSAGE BAPS £7.50

Thick cut bacon or local sausages in Baker Tom rolls with ketchup or brown sauce

Vegan options available

finger buffet menu

Create your own finger buffet menu by choosing up to 10 different items from the menu.

Menu items are priced individually per portion.

Note there is a minimum order of 15 portions per item and you can choose a maximum of 10 different items.

Cornish cheese platter, crackers, grapes, chutney (v) £8

Cornish charcuterie, pickles, crackers, chutney £10

meat

Chicken wings, house bbq sauce or sour cream & onion dip £4.50

Chicken goujons, aioli & ketchup £4.50

Cocktail sausages, mustard and honey glaze £3.50

BBQ pork belly bites, pickled cucumber, sesame £4.50

Pork & fennel sausage rolls £4.50

Chicken tikka skewers, curry mayo £4.50

Chorizo scotch egg, apple ketchup £5.50

fish

Cornish fish goujons, tartare sauce £4.50

Smoked mackerel pate, pink onions, crostini £4.50

Smoked salmon, dill creme fraiche, soda bread £5

Cornish fishcakes, sweet chilli dipping sauce £5

veggie

Halloumi and mushroom kebabs, red pepper & chilli dip (v) £4.50

Onion bhaji, sweet curry dipping sauce (vg) £4

Potato, spinach and leek frittata (v) £4

Root vegetable rosti, herby veganaise (vg) £4

Spicy cauliflower wings, hot sauce (vg) £4

Chickpea hummus, spiced crispy chickpeas, pita chips (vg) £3.50

White bean hummus, sesame dukkah, pitta chips (vg) £3.50

sides

Seasoned fries, aioli (v, vgo) £4

Sweet potato fries, sriracha mayo (v, vgo) £4

Herby pasta salad, black olives, feta & sun-dried tomato (v, vgo) £4

Mixed leaf salad, house dressing, toasted seeds (vg) £3.50

Cabbage & carrot slaw, honey & mustard dressing (vg) £3.50

House focaccia, salted butter (v, vgo) £3.50



Please get in touch with the
weddings team at weddings@knightor.com
or 01726 851101 to arrange a viewing and
receive a quote.