



# KNIGHTOR

WINERY

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## SIMPLE & SEASONAL | FARMED & FORAGED | PRESERVED & CURED | FOOD FROM CORNWALL

Our cooks believe that just as wine is about place, so is food, of which the best produce is from our wrinkled land of Cornwall. With their own herb and vegetable gardens, the kitchen uses only the best wild and local produce, always freshly prepared.

## BESPOKE MENUS & TOTAL FLEXIBILITY FOR YOUR EVENT

From fine dining to BBQ cookouts our kitchen team have your wedding catering covered. We can create bespoke menus to personalise your event or let us take the effort out of organising and choose one of our set menus which feature the best seasonal and local produce hand-picked by our head chef.

Our menus have been designed to cater to most tastes (hopefully!) but requests are also welcome and we are happy to swap things around to create the perfect menu for your day, please just get in touch. To add something even more special we will happily pair up a wine flight to your chosen menu and can create personalised cocktails just for you.

Please note, as we insist on using the best seasonal, fresh and local ingredients some menu components may not be available at the time of your wedding. In this instance we will advise you of a suitable alternative in consultation with the head chef. Once you have chosen your menu and ironed out the details, we require your menu choices, numbers and dietary requirements to be confirmed 4 weeks prior to the big day. Your wedding coordinator will get in touch to arrange a meeting and run through all of the final details at this point so everything can be confirmed and arranged in good time for your wedding.





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## NIBBLES & CANAPES

£7 per person for 3 or £2.50 each

Rosemary, paprika & honey roast nuts

Garden herb & citrus mixed olives

Chive butter popcorn

Pork crackling

Focaccia & sourdough

Mini cheese & ham toasties

Sticky glazed pork belly

Beef & horseradish Yorkshire pudding

Green tandoori chicken & raita

Mustard & molasses glazed sausage

Chicken liver parfait on toast with truffle Oil

Crab & apple bruschetta

Cornish fish cakes & tartare sauce

Fish & Chips cone

Thai fish cakes with sticky soy dressing & sweet chilli

Smoked salmon & cucumber Roly Poly

Fish pakora & coriander chutney

Parsley & sumac falafel with yoghurt & tahini dressing

Smoky cauliflower 'wings' & guacamole

Onion bhaji with spiced chutney

Courgette, chilli & mint fritter with whipped feta

Cornish olive tapenade with dipping toasts

Mini jacket potatoes with crème fraîche and chive



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**SPARKLING WEDDING MENU**

£60 per person

A glass of Knightor Classic Cuvée to start

—  
Ruby Red beef fillet carpaccio, smoked pine nuts, parmesan, watercress & truffle oil

Tandoori scallops, cauliflower, bhaji, cucumber & dry coconut chutney

Cherry tomato & basil bruschetta with smoked paprika oil & poached egg (v)

—  
Apple & basil sorbet / Knightor Negroni granita / Lemon & cardamom sorbet (v)

—  
Stout braised short rib, Helford Blue gougère, roasted celeriac, shallots & mushroom crisps

Ballotine of cod and Cornish Coppa ham, roasted cherry tomatoes, black olives & butterbeans

Smoked aubergine & roasted garlic ratatouille with feta boulangère and green olive tapenade (v)

—  
Chilled chocolate fondant with salted butter caramel (v)

Crème brûlée tartlet with seasonal berries (v)

Limoncello syllabub, pistachio sponge, strawberries & white chocolate (v)

*From the palate cleansers select one option which will be served to all guests. We will require your guests to pre-order their choices from the set menu. The menu includes a vegetarian option, any vegan guests will have a slightly adapted version of the vegetarian dishes and will need a separate vegan dessert.*

*Any other dietary requirements will be catered for separately, please ask us about allergens in each dish.*



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**KNIGHTOR**  
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**SEASONAL SEATED MENUS - £42 per person**

*From our seasonal menus, you can select upto three starters including a vegetarian or vegan option, three main courses including a vegetarian or vegan option and two desserts (plus a vegan dessert if required) from which your guests will then pre-order. If there are vegan and vegetarian guests then a vegan option will need to be chosen to cater for both dietary requirements. Any other dietary requirements will be catered for separately, please ask us for allergen information. You should select dishes from the seasonal menu according to the date of your wedding but you can swap dishes into your menu from the seasonal menu directly before/after. To keep ingredients seasonal you cannot swap dishes from a menu more than one season ahead/before.*

**SPRING**

Minted pea & asparagus soup with ham hock & radish

Spiced lamb shoulder flatbread with wild garlic & yoghurt

Crab, apple, sorrel & watercress salad

Spinach, almond & feta filo tartlet (v)

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Chicken supreme with crispy hen's egg, creamy mash, spring green vegetables & Coppa ham

Beef shin & wet garlic ragout with potato gnocchi & parmesan

Confit salmon with samphire & new potatoes with parsley beurre blanc

Lemon & roasted garlic asparagus pasta with purple sprouting broccoli & pine nuts (v)

***All main courses will be served with seasonal vegetables***

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Chocolate orange truffle tart and vanilla ice cream (v)

Rhubarb & custard panna cotta with gingerbread crumble

Lemon posset with meringues and caramelised white chocolate (v)

Pineapple kebabs with coconut ice cream & dark chocolate sauce (v)

**SUMMER**

Courgette & basil soup, parmesan & pine nut cream

Salt beef with sauerkraut, pickles, Cornish Jack, smoky mayonnaise & rye crisps

Prawn, mango & avocado bruschetta with chilli & lime dressing

Sweet & spicy Korean tempura vegetables with cucumber kimchi (v)

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Lemon & thyme chicken breast, broad bean, bacon & pea fricassee, roasted garlic mash

Fennel rubbed pork belly with roasted tomatoes, pancetta & braised beans

Herb crusted cod, courgette & potato rösti with salmoriglio sauce & watercress

Seasonal summer vegetable, garden herb & goat's cheese pithivier with crushed new potatoes (v)

***All main courses will be served with seasonal vegetables***

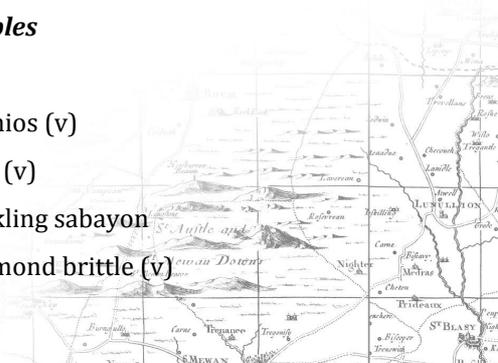
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Chocolate mousse with clotted cream, raspberries & pistachios (v)

Summer berry mess with meringues, coulis & ice cream (v)

Vanilla & yoghurt panna cotta with strawberries & Knightor sparkling sabayon

Chargrilled peach & Mena Hweg syllabub with white chocolate & almond brittle (v)



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**AUTUMN**

Roasted squash soup with sweetcorn, crispy sage & brown butter (v)

Ham hock & parsley terrine, toasted butter, sourdough & pickles

Butter-steamed Cornish sole with smoked leek mayonnaise & chargrilled lemon

Heritage tomato caprese salad with fresh cheese curd, balsamic & rapeseed oil (v)

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Roasted lamb leg with herby crushed potatoes, salsa verde & red wine jus

Cider braised pork shoulder with hazelnut stuffing, apple, crackling, mash & braising juices

Chorizo crusted hake with basil mashed butter beans & sautéed kale

Wild mushroom risotto with parmesan & truffle oil (v)

***All main courses will be served with seasonal vegetables***

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Chocolate & caramel tartlet with popcorn and pecans (v)

Peaches with figs, honey, almonds & vanilla ice cream (v)

Creme brûlée with blackberry compote & lemon shortbread (v)

Apple & pear tarte tatin with clotted cream & crumble (v)

**WINTER**

Celeriac & saffron soup with sumac & smoked garlic cream (v)

Shredded confit duck salad with smoky orange dressing, pomegranate & crispy filo

Smoked mackerel scotch egg with celery & tartare sauce

Salt baked root vegetables with goat's cheese, garden herb oil & onion seed crisps (v)

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Butter roast chicken supreme with celeriac purée, sautéed wild mushrooms & white wine

Braised beef feather blade with beetroots, thyme, shallots & fondant potato

Hake en croute with mushrooms, kale & Cornish cheese velouté, boulangère potato

Root vegetable, garden herb & braised bean Hot Pot with winter greens (v)

***All main courses will be served with seasonal vegetables***

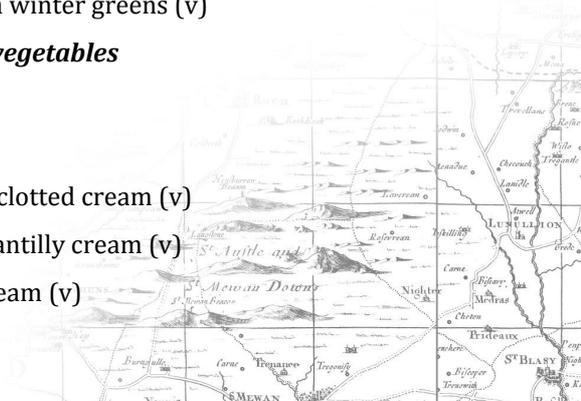
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Sticky toffee pudding with custard (v)

Brioche bread & butter pudding with mulled berries & clotted cream (v)

Vanilla baked plums with ginger biscuit crumble & Chantilly cream (v)

Triple chocolate Devil's Food cake with ice cream (v)





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## **KNIGHTOR ROAST MENU - 3 courses £45 per person**

*From our seasonal menus, you can select upto three starters including a vegetarian or vegan option, three main courses including a vegetarian or vegan option and two desserts (plus a vegan dessert if required) from which your guests will then pre-order. If there are vegan and vegetarian guests then a vegan option will need to be chosen to cater for both dietary requirements. Any other dietary requirements will be catered for separately, please ask us for allergen information. You should select dishes from the seasonal menu according to the date of your wedding but you can swap dishes into your menu from the seasonal menu directly before/after. To keep ingredients seasonal you cannot swap dishes from a menu more than one season ahead/before.*

### **Choose your starters and desserts from the seasonal menus**

#### **Roast Options - select 3 main dishes including a vegetarian or vegan option**

Roast beef topside or silverside, Yorkshire Pudding (choose pink or well done)

Pork loin or slow roast shoulder, stuffing & crackling

Chicken breast & stuffing

Turkey, cranberry & stuffing

Root vegetable & sage nut roast (vg)

Seasonal vegetable Wellington (v)

***All roasts will be served with roast potatoes, seasonal greens plus 3 additional sides of your choice***

#### **Sides - select 3 dishes**

Carrot and swede mash (v)

Root vegetable mash (vg)

Fennel and caraway braised white cabbage (vg)

Jammy braised red cabbage (vg)

Cauliflower cheese (v)

Broccoli mornay (v)

Roasted seasonal vegetables (vg)

Honey glazed parsnips (v)

Rosemary & "parmesan" parsnips (v)

Salt baked beetroots (vg)

Celeriac mash (v)

Vichy carrots (v)





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WINERY

## ADDITIONAL VEGETARIAN OPTIONS FOR SEATED MENUS

### Starters

Homemade curd cheese, toasted seeds, herb & flower salad

Onion bhaji Scotch egg, cucumber raita

Chickpea falafel, chilli jam, mint yoghurt, flatbread (*can be vegan without yoghurt*)

Allet Farm goat's cheese & red onion tart with local leaves

Raw heritage carrot, coriander, toasted almonds, cumin seeds (*can be vegan*)

### Main courses

Courgette, oregano & red pepper strudel, Cornish brie, rocket pesto

Honey roast parsnip tarte tatin, shallots, Cornish crumbly, watercress

Wild mushroom, roast garlic crumble, clotted cream & rosemary

Cornish cheese, spinach & sprouting broccoli puffy Roly Poly, garden herb pesto

Local new potato, root vegetable & Cornish gouda homity pie with braised sauerkraut

## VEGAN OPTIONS FOR SEATED MENUS

*Please note some vegetarian dishes on the seated menus may be able to be adapted for a vegan diet, please check with us and we will confirm.*

### Starters

Roasted cauliflower salad with walnuts, pomegranate, mint & tahini

Glazed pears with pecans & watercress, cider dressing

Chickpea & broad bean falafel, Persian chopped salad, flatbread, sumac dressing

### Mains

Squash lasagne (butternut squash ragu & courgette pasta) with garlic & herb almond cheese, basil pesto

Mushroom, lentil, roast garlic & rosemary pie with parsnip mash & hazelnuts

Celeriac steak with warm apple & kale salad, honey dressing

### Desserts

Caramelised pineapple, coconut mousse, lime & passionfruit

Aquafaba meringues with poached pear, caramel & blueberries

Crispy banana fritters with dark chocolate, cashew nut brittle, toffee sauce

Soya milk rice pudding with fruit compote & roasted nuts





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## KNIGHTOR BIG BBQ MENU - from £26 per person

Our BBQ menu has lots of options so you can choose your own perfect menu of BBQ favourites. We will cook and serve buffet style out in the courtyard or can serve from inside if the weather doesn't cooperate. If you have favourite dishes not on the menu below or want to request a particular sauce, marinade or spice then please just ask.

### £26 per head

Choose 3 'standard' bbq choices and 2 potato/vegetable sides.  
Your choices will be served with a local leaf salad, breads & sauces/salsas

### £31 per head

Choose 1 'extra' option, 2 'standard' options, 3 potato/vegetable sides.  
Your choices will be served with a local leaf salad, breads & sauces/salsas

### £35 per head

Choose 1 'premium' option (excluding lobster which is P.O.A), 1 'extra' option, 2 'standard' options.  
Your choices will be served with a local leaf salad, breads & sauces/salsas

### £40 per head

Choose 1 'premium' option (excluding lobster which is P.O.A), 2 'extra' options, 1 'standard' option.  
Your choices will be served with a local leaf salad, breads & sauces/salsas

If you have vegetarian/vegan guests then please also select 1 vegetarian/vegan dish from the 'standard' list below. This will be served just to your vegetarian/vegan guests alongside Knightor's signature falafel burgers. Any other dietary requirements will be catered for separately, please find out your guests requirements in advance and we will advise suitable dishes and make adaptations to your chosen menu where needed. Children can have smaller portions of the adult BBQ menu or their own separate kids menu.

### 'Standard' BBQ Options

**Homemade Burgers** - Beef Quarter pounders | Cornish pork flatties

**Sausages** - Pen 'n' Tinny | Pork, honey & rosemary | Chilli | Lamb & mint | Pork & Tribute | Pork & apple

**Kebabs** - Argentine style skirt steak | Lemon & herb chicken

**Fish** - Mackerel | Grilled whole Cornish sardines

*(Mackerel can be cooked whole or filleted, hot-smoked or grilled, let us know your preference)*

**Low & slow** - Pulled pork | Beef brisket | Turkey | Gammon

**Steaks & cuts** - Flank steak | Chicken breast | Chicken thighs

**Veggie & vegan burgers/sausages** (can be shaped how you prefer) - Garlic, lemon & parsley chickpea falafel | Cajun spiced pinto & borlotti beans

Glamorgan - potatoes, cheddar, leek & onion | Sweet potato & black bean | Cauliflower & quinoa | Portobello mushroom burger

**BBQ Vegetarian/Vegan Main Dishes** - Seasonal grilled vegetables, lightly dressed | Salt crusted beetroots or Sweet potato | Squash, celeriac or cauliflower steaks | Halloumi with roasted cherry tomatoes & red pepper | Dressed corn on the cob | Vegetable kebabs - Spicy or Herby | Pesto & roasted vegetable stuffed pepper | Feta & almond stuffed courgettes | Stuffed flatbreads (any of the veggie burgers stuffed in a flatbread and cooked on the bbq)

### 'Extra' BBQ Options

**Homemade Burgers** - 6oz Beef burgers

**Sausages** - Jumbo Pen 'n' Tinny

**Kebabs** - Lamb Kofte | Tandoori chicken | Korean-style pork | Chilli & garlic King prawn

**Fish** - Salmon | Mussels | Tiger prawns

*(Fish can be cooked whole or filleted, hot-smoked or grilled, let us know your preference)*

**Low & slow** - Shredded beef | Barbacoa lamb shoulder

**Steaks & cuts** - Rump steaks

### 'Premium' BBQ Options

**Homemade Burgers** - Duck burgers

**Kebabs** - Spiced lamb rump | Scallops

**Fish** - Sea trout | Crab claws | Tuna steaks | \*Lobster halves (Available June-Sept, P.O.A)

*(Fish can be cooked whole or filleted, hot-smoked or grilled, let us know your preference)*

**Steaks & cuts** - Sirloin steak | Duck breast



### BUFFETS & ALTERNATIVE MENUS

#### **HOG ROAST - £26 per person (minimum numbers apply)**

Whole local Cornish Hog cooked in the courtyard

Apple sauce | Stuffing | White floured baps | Your choice of potato dish | Your choice of 2 vegetable side dishes (hot or cold)

#### **'HELP YOURSELF PAELLAS' with seafood, grilled vegetables or meats - £21 per person**

Cooked in the courtyard in our large paella pan and then guests can add their own toppings:

Meat - Chicken, chorizo and pork belly

Fish - Prawns, mussels and white fish (*£3 per person supplement*)

Vegetarian - Smokey Mediterranean vegetables

Served with homemade breads and a dressed green salad. Additional side dishes can be added on from £2.20 per person per item.

#### **HOT FORK BUFFET - £26 per person (Choose 3 main dishes)**

Roast beef (rare or medium), homemade horseradish | Stuffed pork loin with crackling

Pork schnitzel & Šalát | Cornish fish cobbler | Turkey, ham & leek pie | Baked salmon with herb crust

Seasonal vegetable & cornish cheese frittata (v) | Baked gnocchi with puttanesca and cheese curd

*Served with sides of:*

Roasted new potatoes | braised cabbage | hot root vegetable salad

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Cornish strawberry Pavlova | Devil's food chocolate fudge cake

#### **SPARKLING CORNISH HIGH TEA - £25 per person**

Scones with clotted cream and jam, 4 sandwiches, 3 cakes, tea/coffee and a glass of sparkling wine. Served on 3 tier stands.

#### **CORNISH CREAM TEA - 2 scones, tea/coffee - £7.50 per person**

#### **BUILD YOUR OWN BURGER OR HOT DOG BAR - £18.50 per person**

Choose one - Homemade Cornish beef burgers, Grilled chicken burgers or Kernow Jumbo Hot Dogs

*All served with*

Cheeses | Sauerkraut | Pickles | Fried Onions | Toasted Buns | Local salads | Potato wedges | Selection of sauces

Optional toppings (£1.50 per person supplement) - Bacon | pulled pork | Chilli

#### **FINGER BUFFET - £19 per person or £16 per person without dessert bites**

Sandwiches - Ham & piccalilli | Cheddar & chutney | Free range egg mayo & watercress | Roast chicken & bacon

Sausage rolls OR cheese & onion wheels | Egg & bacon pie OR cheesy leek tarts

Mustard & caper potato salad | Seasonal root slaw | Local leaves

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Chocolate brownie bites | Miniature cream tea

***Add a plated dessert to any buffet menu for £7.50 per person***





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## BESPOKE & THEMED MENUS FOR CONSULTATION...

Our talented chef and catering team are happy to work with you on bespoke and themed menus for your wedding. As a rough guideline, bespoke world food menus will start from £26 per person for 1 course but the price will depend on the final menu agreed, number of different options/dishes and number of courses. Please chat to us about what you have in mind and let us know your budget and we will come back with some ideas and pricing.

### World Food Ideas...

#### Chilli cook-off

Classic Chilli con carne, Green bean chilli, Pumpkin and Black bean chilli, Rice, Cornbread, Guacamole, Salsa, Fresh Nachos, Cheese, Spiced Wedges

#### Indian Curries

Creamy South Indian Coconut Curries, Rich Slow Cook North Indian Curries, Lamb, Chicken, Fish, Braised Rice dishes, Traditional Breads, Poppadoms, Chutneys, Raita, Bhajis, Samosas

#### North African

Tagines, Couscous, flatbreads, Babaganoush, Tabbouleh, Falafel, Fattoush, Kofta, Shawarma, Hummus, Chickpeas, Yoghurt

#### Italian Classics

Lasagne, Pizzas, Polenta, Arrosto misto, Panzanella, Antipasto, Arancini, Pestos, Bruschettas, Focaccia, Gnocchi, Fresh salads

#### Caribbean

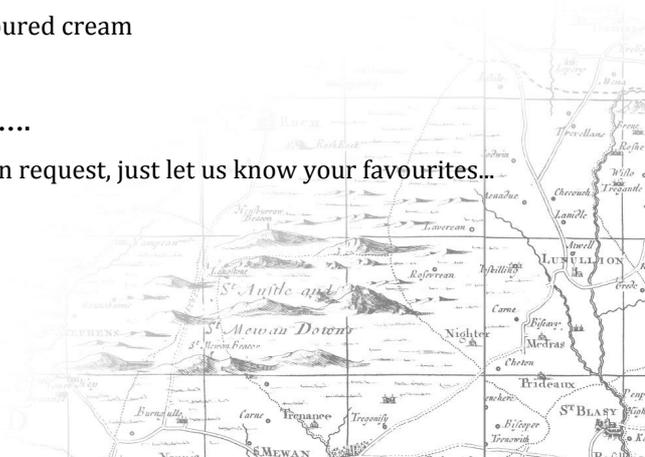
Jerk chicken, Jerk pork, Curried Goat Stew, Rice and beans, Salsas, Pepper sauce, Callaloo, Salt fish, Pepper pot stew, Cassava, Candied yams, Flatbreads

#### Mexican

Carne asada, Fajitas, Barbacoa, Tacos, Burritos, Quesadillas, Enchilada, Tortillas, Salsas, Carnitas, Queso fresca, Elotes, Frijoles, Mole poblano, Rice, Soured cream

#### Other cuisines to consider....

Malaysian | Korean | Filipino BBQ | South African Braai | More ideas on request, just let us know your favourites...





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## EVENING NIBBLES AND BAR SNACKS

### EVENING SNACKS - £5 per pasty or bap

Warm Local pasties (medium size) | Hot Bacon baps | Hot Sausage baps

### HOG ROAST ROLLS - £16.50 per person (min order 100 pers)

Whole hog cooked in the courtyard, served in rolls with apple sauce, stuffing and crackling

*(For slow roast pork shoulder rolls it is £8.50 per person - please ask for details)*

## BAR SNACK MENU

You can build your own evening buffet menu by selecting 4 or more different items, you can also add on additional salads and side dishes as you wish. Or select just a couple of items which can be served dotted around the venue tables and bar as evening or daytime nibbles.

### **£3 per item/person - Minimum 20 portions per item/flavour**

**Homemade Sausage Rolls - Choose from:** Lightly Seasoned | Apple and Sage | Cheddar and Red Onion | Spicy Pork & Chorizo |

Spicy Bean (Vg) | Spinach, Chickpea and Sweet potato (Vg) | Cheddar, potato, Leek & Onion (V)

**Sliders - Choose from:** Cheese Burgers | Pulled Pork | Crispy Chicken | Halloumi (V) | Mushroom & Blue Cheese (V) | Falafel (Vg)

**Chicken Wings - Choose from:** Crispy Coated with Smoked Garlic Mayo | Classic Hot Wings & Sour Cream | Sweet & Sticky Korean Style

**Croquettes - Choose from:** Herb | Cheese | Ham

**Savoury Choux Buns - Choose from:** Goat's cheese & red onion | Rosemary & Roasted Garlic | Cheddar & Bacon

**Wedges:** Salt & Black Pepper Wedges | Sweet Potato Wedges

### **£2.50 per item/person**

Homemade Sourdough & Dipping Oil

Pork Crackling

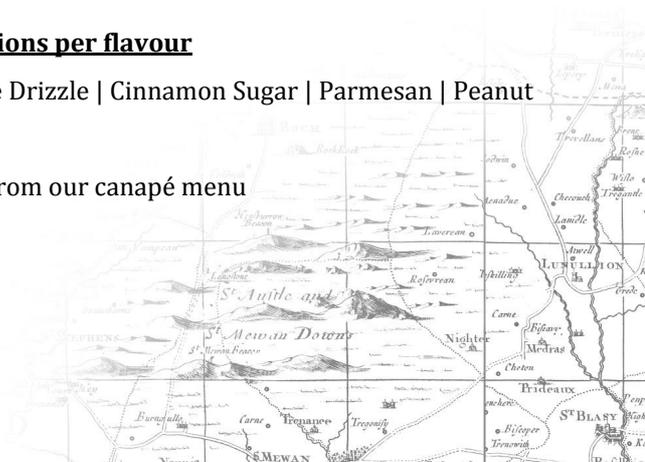
Roasted Nuts

Olives marinated in garden herbs (+50p)

### **£2 per item/person - Minimum 10 portions per flavour**

Dressed Popcorn, Choose from: Chive Butter | Salted Caramel | Chocolate Drizzle | Cinnamon Sugar | Parmesan | Peanut

Or you can choose more nibble/snack options from our canapé menu



  
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**BUFFET SIDE DISHES**

**Additional items not included in menu price are £2.50 per person per item**

**Vegetable side dishes**

Heritage tomato and basil salad  
Dressed green leaf salad | Seasonal Root Slaw  
Roasted vegetable and puy lentil salad  
Chickpea, potato, feta and spring onion salad  
Fattoush - Toasted croutons, lettuce, salad vegetables and lightly spiced dressing  
Roasted beetroots with kale, almonds and orange & honey dressing  
Tabbouleh - buckwheat, parsley, lime & olive oil  
Chopped Mediterranean salad, fresh cheese curd, oregano & chilli dressing  
Buttered seasonal greens (hot) | Roasted root vegetables (hot)  
Braised red cabbage (hot)

**Potato side dishes**

Mustard & caper potato salad | Buttered new potatoes | Roasted new potatoes | Roast potatoes | Dauphinoise potatoes  
Potato wedges | Boulangère potatoes | Cheddar potato gratin | Roasted garlic mash

**AFTERNOON TEA OPTIONS - CHOOSE FROM THE FOLLOWING OR REQUEST YOUR FAVOURITE!**

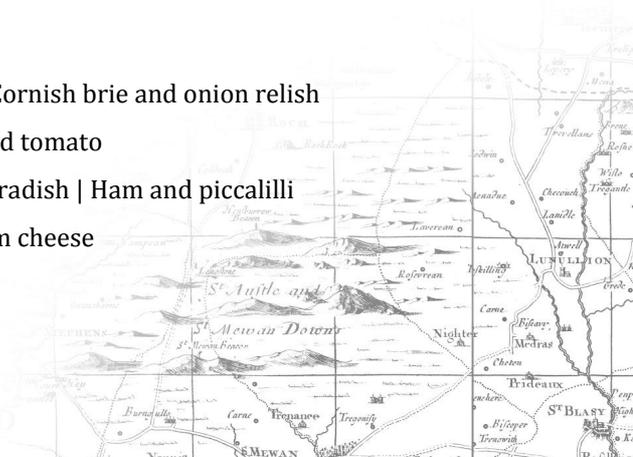
**Additional items not included in menu price are £2.50 per person per item**

**Cakes**

Chocolate brownies | Victoria sponge with cream and jam  
Devils chocolate food cake | Bakewell tart  
Citrus and polenta cake (GF) | Lemon drizzle cake | Banana bread  
Poppy seed cake | Coffee & walnut cake | Pistachio and Cardamom cake | Red velvet cake  
Scones with cream and jam - choose from fruit or plain scones

**Sandwiches**

Cheddar and chutney | Free range egg mayo and cress | Cornish brie and onion relish  
Hummus & slaw | Avocado, lettuce and tomato  
Roast chicken and bacon | B.L.T | Roast beef and horseradish | Ham and piccalilli  
Smoked salmon, cucumber and cream cheese





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## KIDS MENU

Healthy choices prepared from fresh local ingredients, but with a view to what kids like to eat.

This menu is usually suitable for children upto 12 years.

*From the kids menu please choose one main course for all the children with the exception of any with dietary requirements.  
Alternatively some or all kids can have the same food as the adults but smaller portions at kids menu pricing.*

### £12 for 2 courses

Homemade chicken goujons  
Homemade fish goujons  
Kittows sausage  
Half roasted chicken breast

*Served with (please choose one potato and one vegetable side):*

Mashed potatoes | Crispy potato wedges  
Peas | Vegetable medley | Mixed salad

### Spaghetti or Macaroni, choose a sauce:

Secret veggies Bolognese sauce | Sneaky greens, basil & cream sauce | Plain tomato sauce | Cheddar cheese sauce

### Mini Pizza Breads served with Mixed Salad, choose from:

Mozzarella, tomato & basil | Tomato, mozzarella & ham

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Neapolitan ice cream and treats

or

Fruit salad and sorbet

