

KNIGHTOR WINERY



Wedding
Menu



KNIGHTOR WINERY



Canapés

£10 for 3 Per Person

£16 for 5 per person

£3.50 per person for an additional option

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)

Mac 'n' Cheese Bites

Ketchup (v)

Focaccia Bread

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

Fish & Chip Cone

Tartare Sauce (df)

Spicy BBQ Pork Belly Bites (gf)(df)

Pulled Brisket 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

£55 Per Person

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

STARTERS

Tomato & Basil Soup (vg)(gf)(df)

Leek Veloute - Smoked Haddock - Poached Egg (gf)

Chicken Liver Parfait - Fig Chutney - Melba Toast (gf)

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)

Baked Pollock - Braised Pea - Smoked Ham - French Style (gf)(df)

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
£66 Per Person

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

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 Pig - Sticky Onion Jam - Fennel Seed Bread (gf)(df)

Brown Shrimp - Brown Butter - Pumpernickel - Lemon & Black Pepper Mayonnaise (gf)

Beetroot-Cured Gravadlax - 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 & Capers 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 & Caraway 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

BBQ Menu

£40 pp - 2x Grillers, 3x Pillars

£50 pp - 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

KNIGHTOR WINERY



BBQ Menu

£40 pp - 2x Grillers, 3x Pillars
£50 pp - 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 Bite with Ketchup

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?

£12.50pp chosen from the Carpe Diem menu

KNIGHTOR WINERY

Feast Style Dinner

£45 Per Person

Spring Time Mains

Slow braised and smoked shin of beef - rocket - Parmesan gratin

Whole roasted aged chuck of beef - chimichurri sauce or roasting jus

Wood fired shoulder of lamb - roasted garlic - smoked anchovy

Loin of pork - crackling - sage fritters - honey, garlic jus

Sides

Spring pointed cabbage - Goma sauce

Tender stem broccoli - chipotle and lime oil

Charred baby gem - parmesan - anchovy - chopped egg

Grilled spring onions - crispy onions - chive sour cream

Salt baked celeriac - hazelnuts - wholegrain mustard

Roast Cornish new potatoes - gremolata

Summer Time Mains

Rolled wood fired brisket - espresso and black pepper rub - roasting juices

Pollo asado - Ancho chilli rub - pico de Gallo

Rolled lamb belly - orange, anchovy and rosemary - roasting juices

Picanha of beef (served rare) - chimichurri sauce

Sides

Baked Courgette - crispy Cornish gouda

Coal roasted beetroots - dill creme fraiche

Roasted heritage tomatoes - ricotta - curry oil

Kohlrabi remoulade - tarragon

Radish fritters - cornish seaweed dashi

Cornish new potatoes - summer herb oil

Roast summer vegetable salad - sweet onion dressing

KNIGHTOR WINERY

Feast Style Dinner

£45 Per Person

Autumn Time

Mains

Pulled bbq shoulder of pork - molasses and smoked chillies - cooking juices

Slow braised and smoked short rib of beef - salsa verde

Lamb shoulder Churrascaria - Aji sauce

Cooked on oak Beef skirt (served rare) - English mustard infused cooking juices

Sides

Cooked on coals autumn squash - cornish blue cheese - almonds

Charred corn on the cob - ranchero sauce

Shaved fennel with orange, hazelnut and olive oil - frisee lettuce

Tenderstem broccoli with 1000 day aged soy and sesame oil

Roasted leeks - walnuts - whipped ricotta

Jacket potatoes - yoghurt - scallions

Watercress - orange - roast almond salad

Winter Time

Mains

Top rump of beef (served rare)- Smoked bone broth - Worcester sauce

Slow braised and smoked shin of beef - cornichons - mustard and barley
bone broth.

Wood fired chicken on the bone with thyme and lemon oil

Haunch of Cornish venison (served rare) - Royal game broth

Sides

Jerusalem artichokes - roasted garlic - chives

Whole fired carrots - caraway - cumin oil

Roasted beets - pumpkin seeds - sour cream

Baked kohlrabi - fresh horseradish

Roasted shallots - crispy onions - cream cheese

Parsnips - watercress - walnut cream

Baked potatoes - roast garlic - truffle oil

KNIGHTOR WINERY

Savoury Evening Food

Cornish Pasties

£6.50 Standard Pasty

Traditional Steak
Chicken & Chorizo
Cheese & Onion
Bombay (VG)
Vegetable (VG)

Gluten Free options available

£4.50 Cocktail Pasty

Traditional Steak
Cheese & Onion
Vegetable (VG)

Gluten Free options available

£8.00 Premium Pasty

Traditional Steak
Cheese and Onion

More Options to Add-On

£4.50 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)

Cornish Pork Pies

KNIGHTOR WINERY



Bap Bar

Please choose two or less items

BBQ Pulled Pork Baps

Tangy BBQ Sauce - £10.50

BBQ Pulled Pork

Brambly Apple Sauce, Gravy - £10.50

Smoked Brisket

Pickles, Coleslaw, Chilli Sauce - £11.50

Salt Beef

Pickles, Mustard Mayo - £12.50

Smoked Salmon

Cream Cheese, Dill Oil - £12.50

Smoked Bacon

Maple Syrup - £8

Vegan Sausage Bap

Brambly Apple Sauce, Gravy - £10.50 (vg)

Fish Finger Baps

Mushy Peas, Tartare Sauce - £9.50

Sloppy Joes Hot Dog

American cheese - £10.50

Edamame Bean Falafel

Raw Slaw, Yogurt and Mint - £10.50



KNIGHTOR WINERY



Sweet Evening
Food

Sweet Treats
£4.50 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 £6.50pp

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.

KNIGHTOR WINERY



Dinner the night before

£30pp/£15(child) - a minimum of 20 guests
Choose 2 mains and 2 desserts



MAINS

- Beef or vegetable lasagne with garlic ciabattabread.
- Chicken, vegetable or king prawn jalfrezi orrogan josh with rice and naan
 - Beef stroganoff with rice and pickles
- Beef bourguignon thyme and garlic roastedpotatoes, chantenay carrots
 - Coq au vin with rice and green beans
- Macaroni cheese with mixed salad and garlicbread
- Beef burger, spicy bbq slaw, lettuce, tomato and spiced potato wedges.
- Chicken, vegetable or prawn Thai green curry, coconut rice,
 - Shepards pie with chantey carrots and gardenpeas
 - Fish pie with chantey carrots and green beans

DESSERT

- Bread and butter pudding with brandy custard
 - Rice pudding with strawberry jam
- Chocolate and rum soaked cherry sponge with white chocolate sauce
 - Lemon posset with raspberries, basil and toasted pistachio nuts.
 - Dark Chocolate brownie, Chantilly cream

Dinner will be served in the Barn with access to the bar (6pm - 11pm)

Venue hire £685

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)