



The Knowle Country House

Christmas Dinner Menu

STARTERS

Spiced Parsnip Soup finished with parsnip crisps (VG)

Shredded Duck & Pomegranate Salad

Garlic Creamed Mushrooms gratinated with Gruyere Cheese

Smoked Salmon & Chive Pate with Granary Toast

Prawn & Crayfish Cocktail, Marie Rose Sauce with Brown Bread & Butter

Halloumi Fries served with tomato salsa and paprika mayo

MAINS

(All Main Courses include a generous selection of vegetables)

Roast Ribeye of Beef (served medium) *with Cherry Tomatoes, Sauteed Mushrooms & Shallots & Peppercorn Sauce*

Lemon Butter Baked Loin of Cod, topped with Wilted Spinach & Sundried Tomatoes

Roast Breast of Turkey, Pigs in Blankets served with Sage & Onion Stuffing

Fillet of Salmon served with a Lemon Parsley & Caper Butter & New Potatoes

Slow Cooked Lamb Shank, finished with Minted Gravy

Winter Vegetable Risotto, topped with crispy kale

Sweet Potato, Mediterranean Vegetables served with Sundried Tomato Cous Cous (VG)

DESSERTS

A selection of Homemade Sweets served from the trolley

OR

Christmas Pudding served with Brandy sauce or Custard

OR

A Cheese Board – selection of Cheeses, biscuits and chutney

Food allergies and intolerances, please speak to our staff about the ingredients in your meal when placing your order

