

The Knowle Country House
Christmas Sunday Lunch Menu - £55pp

To Begin...

HOMEMADE SOUP OF THE DAY – (VG)

GARLIC CREAMED MUSHROOMS

gratinated with gruyere cheese

PRAWN & CRAYFISH COCKTAIL

Marie rose sauce served with brown bread & butter

CHICKEN LIVER PATE

served with wholegrain toast & apple and sultana chutney

PEACH KNOWLE

our signature dish of halve a baked peach with herb & garlic cream cheese,
finished with brandy & cheddar cheese topping, served on a crouton (v)

Main Course...

selection of vegetables served with all main courses

ROAST RIBEYE OF BEEF

served with a home made yorkshire pudding & homemade gravy

ROAST BREAST OF TURKEY

Served with pigs in blankets & sage & onion stuffing

BELLY OF PORK

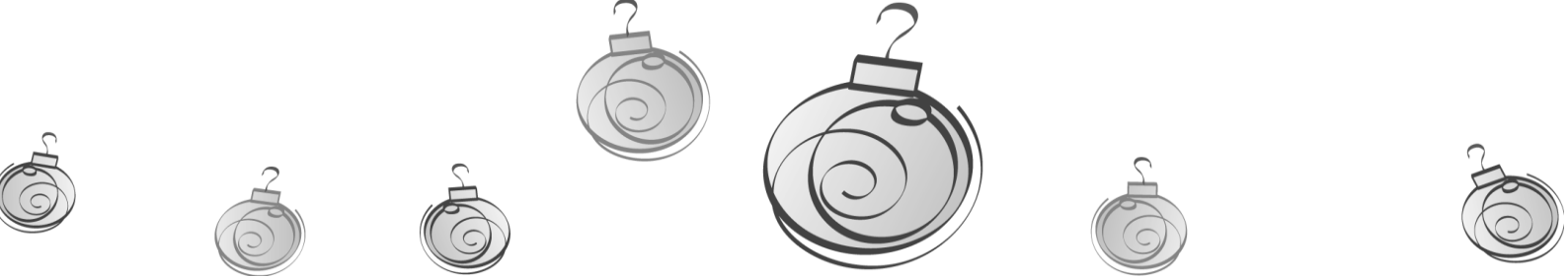
served on a bed of mash potato with caramelised apple & spiced honey jus

LAMB SHANK SLOW ROASTED

served with sautéed leeks, port wine sauce on a bed of mash potato

ROASTED PARMESAN BREADED CHICKEN

served with milanese coulis & new potatoes



Main Course continued ...

FILLET OF SALMON

wrapped in filo pastry served with bearnaise sauce & new potatoes

FILLET OF SEABASS

served with lemon parsley & caper butter & new potatoes

ASPARAGUS, PEA & MINT RISOTTO

finished with vegetarian twineham grange cheese (v)

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON

served with vegetarian roast potatoes (v)

Extra's

PIGS IN BLANKETS x 5 - £3.50

HOMEMADE YORKSHIRE PUDDING - £2.00

To Finish ...

A CHOICE OF ONE OF OUR SWEETS SERVED FROM THE SWEET TROLLEY

CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE OR CUSTARD

A CHEESE BOARD – SELECTION OF CHEESES, BISCUITS & CHUTNEY

Followed by...

CAFETIERE COFFEE OR TEA

FOOD ALLERGIES – PLEASE SPEAK TO OUR STAFF WHEN PLACING AN ORDER