

The Knowle Country House

A la Carte Set Menu - £55 per head

STARTERS

HOMEMADE SOUP OF THE DAY- (VG)

SMOKED DUCK & ORANGE SALAD

PRAWN & CRAYFISH COCKTAIL

Served with marie rose sauce with brown bread & butter

GARLIC CREAMED MUSHROOMS

Gratinated with gruyere cheese & served with ciabatta bread

SMOKED SALMON & CHIVE PATE

Served with granary toast

HALLOUMI FRIES

Served with tomato salsa and paprika mayonnaise

PEACH KNOWLE

Half a peach filled with a mixture of cream cheese, herbs, brandy & cheese served on a deep-fried crouton

MAIN COURSES

(All Main courses include a generous selection of vegetables)

RIBEYE STEAK (additional £7 supplement)

Garnished with cherry tomatoes, sauteed mushrooms, shallots and a peppercorn sauce & chips

LAMB SHANK

Slow cooked finished with a minted gravy

RACK OF LAMB

Oven roasted with garlic & herbs

BELLY OF PORK

Served with wilted spinach and a honey & wholegrain mustard cream sauce

CORNFED BREAST OF CHICKEN

Ratatouille of vegetables and Milanese sauce

LOIN OF COD

Baked in lemon butter, topped with wilted spinach & sundried tomatoes

FILLET OF SALMON

Oven baked with lemon parsley & caper butter & new potatoes

SWEET POTATO & MEDITERRANEAN VEGETABLES

Served with sundried tomato Cous cous (VG)

SUNDRIED TOMATO & RED PEPPER RISOTTO (V)

Finished with shavings of twineham grange cheese

DESSERT

A CHOICE OF ONE OF OUR HOMEMADE SWEETS FROM THE TROLLEY

Or HOT DESSERT OF THE DAY

Or CHEESE BOARD AND BISCUITS SERVED WITH CHUTNEY

FOLLOWED BY CAFETIERE COFFEE OR TEA

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