

THE KNOWLE COUNTRY HOUSE

FESTIVE DINNER MENU

£50 PER HEAD



STARTERS

HOMEMADE SOUP OF THE DAY (VG)

SALT & PEPPER CALAMARI WITH HOMEMADE TARTAR SAUCE

PRAWN & CRAYFISH COCKTAIL SERVED WITH A MARIE ROSE SAUCE & BROWN BREAD & BUTTER

CHICKEN LIVER PATE SERVED WITH WHOLEGRAIN TOAST & APPLE & SULTANA CHUTNEY

ROASTED BEETROOT, PINENUT & GRILLED GOATS CHEESE SALAD

KING PRAWNS PAN FRIED IN A SWEET CHILLI & SUNDRIED TOMATO SAUCE (£4 SUPPLEMENT)

MAINS

MAIN COURSES INCLUDE A SELECTION OF VEGETABLES

RIBEYE STEAK GARNISHED WITH SAUTEED SHALLOTS, FLAT MUSHROOM & CHERRY TOMATOES
ACCOMPANIED WITH A PEPPERCORN SAUCE & CHIPS (£7 SUPPLEMENT)

ROAST BREAST OF TURKEY, PIGS IN BLANKETS SERVED WITH SAGE & ONION STUFFING

BELLY OF PORK, OVEN ROASTED HONEY GLAZED WITH WILTED PAK CHOI SERVED ON A BED OF MASH

LAMB SHANK SLOW ROASTED & SERVED WITH SAUTEED LEEKS, PORT WINE SAUCE ON A BED OF MASH

SUPREME OF CORNFED CHICKEN WITH SMOKED PANCETTA & GARDEN PEA GRAVY

FILLET OF SALMON, OVEN BAKED SERVED ON CAMELISED LEEK WITH DILL & CUCUMBER SAUCE

FILLET OF SEABASS SERVED WITH SUNDRIED TOMATO & BASIL BUTTER & NEW POTATOES

CHESTNUT, CRANBERRY & PUMPKIN SEED NUT ROAST SERVED WITH VEGETARIAN GRAVY (VG) (GF)

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON SERVED WITH VEGETARIAN ROAST POTATOES (VG)

EXTRA'S

PIGS IN BLANKETS (X5) = £3.50

HOMEMADE YORKSHIRE PUDDING (X1) = £2.00

CAULIFLOWER CHEESE = £4.00

DESSERTS

A CHOICE OF ONE OF OUR SWEETS SERVED FROM THE TROLLEY

OR

CHRISTMAS PUDDING WITH BRANDY SAUCE OR CUSTARD

OR

A CHEESE BOARD - SELECTION OF CHEESE'S WITH BISCUITS & CHUTNEY