

# THE KNOWLE COUNTRY HOUSE

## FESTIVE LUNCH MENU £45 PER HEAD



### STARTERS

HOMEMADE SOUP OF THE DAY (VG)

ROASTED BEETROOT, PINENUT & GRILLED GOATS CHEESE SALAD

CLASSIC PRAWN COCKTAIL SERVED WITH A MARIE ROSE SAUCE & BROWN BREAD

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

HAM HOCK, CHEDDAR CHEESE & CHIVE BAKE SERVED WITH CRUSTY SOURDOUGH TOAST

### MAINS

MAIN COURSES INCLUDE A SELECTION OF VEGETABLES

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

OVEN ROASTED HONEY GLAZED BELLY OF PORK

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

SUPREME OF CORNFED CHICKEN, WILD MUSHROOM & BABY SPINACH CREAM SAUCE

CONFIT DUCK LEG, SPICED RED CABBAGE, PORT & REDCURRANT GRAVY

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

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

### 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