

The Knowle Country House

Sunday Lunch Menu

£50 per head

STARTERS

HOMEMADE SOUP OF THE DAY

TRADITIONAL PRAWN COCKTAIL

served with a marie rose sauce & granary bread

SMOKED MACKEREL & HORSERADISH PATE

served with granary toast

HALLOUMI FRIES

served with tomato salsa and paprika mayo

CHICKEN & DUCK TERRINE

served with Kentish apple & cider chutney & granary toast

PEACH KNOWLE

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

MAIN COURSE

All Main Courses to include a selection of vegetables included in the price

ROAST BREAST OF TURKEY

served with pigs in blankets, stuffing & homemade gravy

ROAST RIBEYE OF BEEF

served with a home made yorkshire pudding & homemade gravy

BAKED FILLET OF SALMON

served with crayfish beurre blanc and spears of asparagus

CIDER BRAISED BELLY OF PORK

served with crispy crackling

SLOW-ROASTED, MINTED LAMB SHANK

NUT ROAST

served with a vegetarian gravy

WILD MUSHROOM STROGANOFF

served with wild, brown & long grain rice

BUTTERNUT SQUASH, ALMOND & LENTIL WELLINGTON (Vegan)

EXTRA'S

PIGS IN BLANKETS X 5 - £3.50

HOMEMADE YORKSHIRE PUDDING X 1 - £2.00

CAULIFLOWER CHEESE = £4.00

DESSERT

A CHOICE OF ONE OF OUR DESSERTS FROM THE TROLLEY

Or

HOT DESSERT OF THE DAY

Or

CHEESE BOARD & BISCUITS SERVED WITH CHUTNEY

FOLLOWED BY CUP OF COFFEE OR CUP OF TEA

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