

The Knowle Country House

Table d'hôte

£50 per head

Starters

HOMEMADE SOUP OF THE DAY- (Vegan)

CHICKEN & DUCK TERRINE

Served with Kentish apple & cider chutney

TRADITIONAL PRAWN 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 Course

(All main courses include a 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

BELLY OF PORK

Served on a bed of mash with wilted spinach & 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

WILD MUSHROOM STROGANOFF

Served with wild, brown & long grain rice

NUT ROAST (Vegan)

Served with a vegetarian gravy

Dessert

A CHOICE OF ONE OF OUR DESSERTS FROM THE TROLLEY

Or

HOT DESSERT OF THE DAY

Or

CHEESE BOARD & BISCUITS SERVED WITH CHUTNEY