



THE
KNOWES
HOTEL



RESTAURANT AND FUNCTION SUITE

STARTER

Seasonal Melon, raspberry prosecco sorbet, raspberry caviar pearls, lemon and star anise marinated clementine (V)

Smoked Salmon Terrine, dehydrated brioche toast, cucumber salsa, beetroot cured apples

Winter Vegetable Broth, chopped kale, multi seed bread (V)

Creamy Cullen Skink and fresh bakers bread

Haggis, Neep & Potato Cake, hens poached egg, pepper sauce

MAIN COURSE

Rosemary roasted Turkey breast, pigs in blankets, goose fat roasted potatoes, chefs oatmeal stuffing, festive vegetables, cranberry compote

Slow cooked Silverside of Beef, yorkshire pudding, roast vegetables, goose fat roast potatoes, gravy jus

Slow Braised Pig Cheek, stornoway black pudding, pork belly fritters, potato pomme puree, braised red cabbage

Baked Haddock Fillet, citrus herb crust, smoked haddock potato cake, samphire wilted greens, prosecco sauce

Butternut Squash and Spring Onion Risotto, pea shoot salad, chive emulsion, root veg Crisps (V)



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DESSERTS

Chefs modern day Raspberry and Honeycomb Trifle
& popping candy

Traditional Christmas Pudding, orange jelly,
brandy butter ice cream, custard anglaise

Chocolate Delice, peanut butter mousse, salted caramel ice cream

Raspberry and White Chocolate Cheesecake, sugar tuille,
meringue shards

Vanilla Crème Brulee, shortbread fingers

The Knowes Sticky Toffee Pudding, toffee sauce and vanilla ice cream

2 COURSE £19.95

3 COURSE £25.95

Some of our dishes may contain traces of nuts, for allergen information
please ask a member of waiting staff.

If you have any special dietary requirements, please ask. SEP
As all of our dishes are freshly prepared in our kitchen can we ask
for your patience at busy times.