



THE
KNOWES
HOTEL



RESTAURANT AND FUNCTION SUITE

To Start...

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

£6.50

Beetroot Cured Salmon, Grilled Orange, Avocado crème Fraiche,
Pickled Radish, Crispy Rye Bread

£7.50

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

£4.95

Braised Pig Cheek, Stornoway Black pudding, Potato Pomme Puree, Honey
and Soy Reduction

£7.50

Chefs Creamy Cullen Skink with Fresh bakers bread

£6.95

Free range Chicken and Leek terrine, Port and Red onion Jam, Liver Parfait,
Toasted treacle Bread

£6.95

The Knowes Hotel Classic Prawn Cocktail, Multi Seed Bread

£7.50

Some of our Dishes may contain traces of nuts. We take the utmost care to ensure that all dietary requests are met. If you have any special dietary requirements, please ask.

For full allergen information please ask a member of staff.

Due to sourcing we cannot guarantee that any item will be 100% allergen free

All our dishes are freshly prepared in our Kitchen. We ask for your patience at busy times.



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MAIN COURSE

Rosemary roasted Turkey breast, pigs in blankets, Goose fat roasted potatoes, chef's oatmeal stuffing, Honey Roast Parsnip, Roast Carrot, Turkey Gravy

£14.95

12-hour Slow braised Brisket of Beef, Yorkshire pudding, Festive roast vegetables, goose fat roast potatoes, gravy jus

£14.95

Pan Seared Haunch of Venison, Haggis, Potato Pomme puree, braised red cabbage, Seasonal Vegetables, Port and Redcurrant Sauce

£19.95

Baked Haddock Fillet, Garden Pea Risotto, Grilled King prawns, Crispy Leek & Potato, samphire, wilted greens

£17.95

Pan Roasted Monkish wrapped in Pancetta, Crispy Mussels, Coconut and Saffron Rice, Purple Broccoli, Thai Spiced Cream Sauce

£20.95

The Knowes Vegan Nut Roast, Port and Cranberry Jam, Seasonal Roasted Vegetables, Hasselback Sweet potato (V)

£14.95

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The Finishing Touch...

Chefs modern day Raspberry and Honeycomb Trifle
& popping candy
£6.95

Traditional Christmas Pudding
brandy butter ice cream, custard anglaise
£6.95

Chocolate Orange Bomb, Vanilla Pod ice cream, Blood Orange Mousse,
Chocolate Fudge Sauce
£6.95

White Chocolate and Raspberry Cheesecake
£6.95

Granny Smith Apple parfait, Caramel and Hazelnut Paris-Brest, Toffee Apple
£6.95

The Knowes Sticky Toffee Pudding, Butterscotch sauce, vanilla Pod ice cream
£6.95

Slate of Scottish Cheese and Biscuits & Chutney
£7.95

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