



THE
KNOWES
HOTEL



RESTAURANT AND FUNCTION SUITE

TO START...

Seasonal Melon, Winter Berry sorbet, Raspberry Caviar pearls,
Lemon & Star Anise marinated Clementine (V)

£7.95

Winter Vegetable Broth, chopped Kale, Fresh Bloomer Bread (V)

£6.50

Panko Breaded Camembert Fritter, Stornoway Black Pudding, Red Onion
Chutney, Toasted Muffin, Cranberry Gel

£8.95

Local Hot Smoked Salmon, Grilled Orange, Avocado Crème Fraiche,
Pickled Radish, Cucumber Salsa

£10.95

Pan Roasted Pheasant Breast, Mushroom Ketchup, Bacon Crisp, Quail Egg,
Peashoot Salad

£10.95

Baked Crispy Langoustine, Sesame Prawn Toast, Sweet Potato & Chilli Puree

£11.95

Chicken Liver Parfait and Smoked Chicken Terrine, Port and Red onion Jam,
Toasted Brioche

£8.95

The Knowes Hotel Classic Prawn Cocktail, Multi Seed Brown Bloomer

£10.95

Chefs Creamy Cullen Skink with Fresh Bloomer Bread

£7.95

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
£18.95

Slow braised Brisket of Beef, Yorkshire pudding, Festive Roast Vegetables, Goose fat roast Potatoes, New Potatoes, Gravy jus
£18.95

Pan Seared Venison Haunch, Haggis Bon Bon, Dauphinoise Potatoes, Red Cabbage, Seasonal Vegetables, Port and Redcurrant Sauce
£25.95

Baked Haddock Fillet, Citrus herb crust, Leek Potato cake, King Prawns, wilted greens, Cream Cheddar Cheese sauce
£23.95

Duo of Pork Fillet and Pig Cheek, Hasselback Potatoes, Braised Sprouts with Pancetta, Seasonal Veg, Pork Jus
£24.95

Salmon Pastry Lattice, Dauphinoise Potatoes, Tenderstem Broccoli, Seasonal Greens, Baby Carrot, Chive Beurre Blanc
£24.95

The Knowes Vegan Nut Roast, Port and Cranberry Jam, Seasonal Roasted Vegetables, Hasselback Sweet potato (V)
£16.95

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THE FINISHING TOUCH...

Chefs' modern-day Raspberry & Honeycomb Trifle
with popping candy

£8.95

Traditional Christmas Pudding
Brandy butter ice cream, Custard anglaise

£8.95

" Smores" Chocolate and Cherry Tart, Cherry Ice cream, Chocolate Fudge
Sauce

£8.95

White Chocolate and Raspberry Cheesecake

£8.95

Passionfruit and Star Anise Crème Brûlée, Homemade Shortbread

£8.95

The Knowes Sticky Toffee Pudding, Butterscotch sauce, Vanilla Pod ice cream

£8.95

Slate of Scottish Cheese and Biscuits & Chutney

£9.95

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