



THE
KNOWES
HOTEL



RESTAURANT AND FUNCTION SUITE

TO START...

Winter Vegetable Broth, chopped Kale, Fresh Bloomer Bread (V) (C,M)
£7.50

Turkey Hoi Sin Spring Rolls, Asian Slaw, Sweet Chilli, Balsamic Glaze(C,S,SE)
£10.50

Panko Breaded Camembert Fritter, Stornoway Black Pudding, Red Onion
Chutney, Toasted Muffin, Cranberry Gel (C,M,E)
£10.95

Slow Braised Pig Cheek, Burnt Apple Ketchup, Potato Pomme Puree , Sage
and Oatmeal Crumble, Jus(C,S,SE)
£11.95

Chicken Liver and Smoked Chicken Terrine, Port and Red onion Jam, Pickled
Carrot and Micro shoot Salad, Beetroot Crisp
£9.95

Local Hot Smoked Salmon, Grilled Orange, Avocado Crème Fraiche,
Pickled Radish, Cucumber Salsa (F,M)
£10.95

Seasonal Melon, Winter Berry sorbet, Raspberry Caviar pearls,
Lemon & Star Anise marinated Clementine (V)
£9.95

The Knowes Hotel Classic Prawn Cocktail, Multi Seed Brown Bloomer
(C,CR,M,E)
£11.95

Chefs Creamy Cullen Skink with Fresh Bloomer Bread(F,M)
£9.95

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, Pig in blanket, Goose fat roasted Potatoes, Chef's Oatmeal Stuffing, Honey Roast Parsnip, Braised Sprouts, Roast Carrot, Turkey Gravy (C,M)
£22.95

12 Hour Slow Braised Brisket of Beef, Yorkshire Pudding, Festive Roast Vegetables, Goose fat roast Potatoes, Braised Sprouts, Chefs Oatmeal Stuffing, Gravy Jus (C,M,E)
£22.95

Oven Roasted Haddock Fillet, Lemon and Herb Crust, Red Pepper and Nduja Sauce Linguine , Herb Roasted New Potatoes, Samphire (C,F,E)
£26.95

Pan Roasted Pork Fillet, Stornoway Black Pudding Bon Bon, Savoy Cabbage, Apple and Parsnip Puree, Grilled Cauli, Baby Carrot, Cider and Grain Mustard Jus (C,M,S,SU)
£27.95

Pan Seared Duck Breast, Cherry and Port, Carrot and Star Anise Puree, Braised Red Cabbage, Fondant Potato , Kale, Seasonal Roast Veg (C,M,S)
£27.95

The Knowes Vegan Nut Roast, Port and Cranberry Jam, Seasonal Roasted Vegetables, Hasselback Sweet potato (V) (Contains Nuts)
£20.95

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ALLERGEN KEY

C – cereals containing gluten, **M** – milk, **E** – eggs, **P** – Peanuts,
TN – tree nuts, **S** – soy, **SU** – sulphur dioxide, **SE** – Sesame, **MU** – Mustard,
L – Lupin, **F** – Fish, **CR** – Crustaceans, **CE** – Celery, **MO** - Molluscs



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THE FINISHING TOUCH...

Chefs' modern-day Raspberry & Honeycomb Trifle
with popping candy (C,M,E)

£9.95

Traditional Christmas Pudding, Vanilla ice cream, Custard anglaise (C,M,E)

£9.95

Chocolate Orange Bomb, Vanilla Pod Ice Cream, Orange Mousse, Chocolate
Fudge Sauce (M,E)

£10.95

Chefs White Chocolate and Raspberry Cheesecake (C,M,E,SU)

£9.95

Homemade Vanilla Crème Brûlée, Homemade Shortbread, (M,E,C)

£9.95

Banana and Date Sticky Toffee Pudding, Butterscotch sauce, Vanilla Pod ice
cream(C,M,E)

£9.95

Slate of Scottish Cheese and Biscuits & Chutney (C,M)

£11.95

Various Simpsons Ice Cream-Vanilla, Strawberry, Chocolate, Mint Chocolate
Chip, Toffee Honeycomb, Bramble Sorbet, Salted Caramel (M)

1 Scoop - £2.95

2 Scoops - £5.95

3 Scoops - £8.95

Speciality Coffees Topped with Double Cream (M)
Drambuie, Cointreau, Baileys, Jameson's, Tia Maria, Cognac

£9.95

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