



TERMS & CONDITIONS

Failure to pay a deposit may result in the table being cancelled without notice.

All deposits are non-transferable and non-refundable.

Any cancellations made within 48 hours of the reservation date will not be refunded, unless due to extenuating circumstances.

All orders must be placed at least one week prior to the reservation. Any alterations to menu choices after the 48 hour window, we will endeavour to cater for, but we can not guarantee this.

Children will be charged at half price for any of our festive menus.
Children up to 12 years old.

N.B. The Hotel only has limited access for the disabled. Should you have any specific dietary requirements or allergies, please contact the Hotel where we will be happy to arrange an alternative.



2018

*Festive
Season*



*Please call now to book
your table*

01896 758375

enq@kingsknowes.co.uk



Christmas Day Lunch

£60 per person
(£20 deposit payable on booking)
Pre orders by December 10th



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Winter vegetable soup with mini herb dumplings

Smoked pheasant, pancetta & duck liver pate with apple & pickled walnut salad, toasted sour dough & a cranberry & thyme compote

Glazed figs & gorgonzola on a rosemary & polenta crisp with orange infused honey & almonds(GF)(V)

Balsamic glazed beef, sun blushed tomatoes, Parmesan & rocket, chimichurri dressing & roast garlic croutes

Hot smoked salmon & crab tian, avocado mousse, watercress, horseradish creme fraiche & lemongrass oil (GF)



Roast turkey with a chestnut, thyme and cranberry stuffing, kilted sausage, roast potatoes and vegetables

Roast rib eye beef served with Yorkshire pudding, roast potatoes, fresh vegetables and a rich red wine jus

Pan roasted venison haunch, spiced red cabbage, rosemary fondant potatoes, smoked beetroot puree, venison shank & black pudding bon bon & a Port jus(GF)

Pan fried halibut, crispy squat lobster ravioli, saffron braised fennel, confit potatoes & a shellfish sauce

Vegetarian haggis & wild mushroom pithivier, braised winter vegetables, charred kale & chestnuts(V)



Christmas Pudding & brandy sauce

Gingerbread, pear & pecan sponge, calvados anglaise, maple & pecan ice cream & a ginger snap tuile

Dark chocolate, orange & baileys cappuccino with cocoa nib shortbread

Iced clementine & passionfruit parfait, cardamon glazed oranges, pistachio praline, passion fruit curd & clotted cream (GF)



Tea/Coffee & Mini Mince pies