

2 Courses £22.95 3 Courses £27.95
Tuesday - Saturday Bookings Only Sunday 12.30pm - 4.30pm

STARTER

Roasted Red Pepper and Tomato Soup (vga | gfa)
with basil oil served with crusty bread

Mackerel Pate (gfa)
with shards of pepper, zesty lime served on a charcoal rye biscuit with
fennel & apple salsa

Duo of Salmon (gfa)
smoked salmon and dill mousse wrapped in Scottish smoked salmon. Served with
a lemon salad and Scandinavian crisp bread

Pressed Ham Hock & Pea Terrine (gfa)
with pea puree and pea salad drizzled with a honey mustard dressing

MAIN

Roasted Saddle of Turkey (gfa)
rosemary & garlic roast potatoes, carrots, cauliflower cheese, garden peas, broccoli,
sauteed brussel sprouts, pigs in blankets with pork, sage & onion stuffing

Braised Beef Bourguignon
12 hour slow cooked Beef in a rich red wine Bourguignon sauce served with
pommes anna and roasted root vegetables

Festive Nut Roast (vg | gf)
a delicious festive mix of brown rice, almonds, cashews and mushrooms topped with sweet
cranberries, crunchy cashews and chestnuts. Served with rosemary & garlic roast
potatoes, carrots, garden peas, broccoli and sauteed brussel sprouts

Fillet of Salmon
fillet of salmon with herbed crushed new potatoes, winter greens
and a Provençale sauce

DESSERT

Christmas pudding with brandy sauce (vga)

Toffee & Honeycomb Cheesecake

Chocolate & Raspberry Truffle (gf | vga)

Choc Orange Tart with chantilly cream (vga | gf)

Cheeseboard to Share (£3 pp supplement)

(v) vegetarian | (ve) vegan | (veo) vegan option available (gf) gluten free | (gfo) gluten free option available



KNIGHTLEY ARMS

it's the most wonderful time of the year