KNOLL HOUSE

Christmas Party Menu

2 COURSES £35 3 COURSES £42

Starters

Roasted parsnip, truffle & chestnut soup, garlic croutons GF*

Classic king prawn cocktail, crab Marie Rose sauce, sea salted cucumbers, baby gem GF DF

Pressed ham hock terrine, piccalilli, toast, cornichons GF* DF

Beetroot houmous, roasted heritage beetroots, candied walnuts, pickled beet salad GF DF

Main course

Traditional roasted Norfolk turkey, pigs in blankets, cranberry sauce, roasted potatoes, parsnips & carrots, spiced red cabbage, rich meat gravy

Panfried fillet of sea bream, crispy Parma ham, romesco sauce, new potatoes, green beans GF DF*

Braised blade of beef, parsnip mash, smoked bacon jam, red wine jus GF DF*

Potato gnocchi, New Forest wild mushrooms, thyme & garlic vegan cream, vegan cheese, crispy shallots DF

Desserts

Traditional Christmas pudding, brandy butter, vanilla custard

Raspberry posset, raspberry & yuzu sorbet, freeze dried raspberries, raspberry shortbread GF*

Classic crème brulee, hazelnut cookies GF*

English cheeseboard, crackers, chutney, grapes (£3 supplement)