

15 NOV TO
23 DEC
2025

Festive Menu

Begin

Smoked Salmon Pate
Granny Smith Apple, Dill, Treacle Bread

Duck Liver Parfait
Cherries, Duck Ham, Hazelnuts,
Duck Fat Brioche

Butternut Squash Veloute
Pumpkin Seeds, Cranberry, Sage Bread

Mains

ALL SERVED WITH
SEASONAL VEGETABLES

Roast Turkey
Pigs in Blankets, Apricot and
Sage Stuffing, Duck Fat Roast Potatoes,
Turkey Gravy

Roast Cod Loin
Spiced Pumpkin, Hispi Cabbage,
Chestnut, Hasselback Potato

Pithivier
Jerusalem Artichoke, Wild Mushroom,
Spinach, Truffle

Finish

Spiced Vanilla Panna Cotta
Mince Pie Ice Cream,
Mulled Wine Syrup, Honey Tuile
Vegan option available

Whisky Chocolate Mousse
Figs, Pain d'epices, Pistachio Ice Cream
Vegan option available

Selection of Ice Cream / Sorbet

Scottish Cheese Board
(supplement £8)

3 COURSE
INCLUDING TEA &
COFFEE AND CRACKERS
£34.95
PER PERSON

3 COURSE
INCLUDING GLASS OF
PROSECCO AND CRACKERS
£39.95
PER PERSON

LUNCH 12PM-3PM

DINNER 6PM-9PM



Terms AND Conditions

3 people or more – £10 per person
non-refundable deposit at
time of booking.

Balance payable at meal.

*Please advise on any
dietary requirements.*

To book your table call:

01852 316251

www.sonascollection.com/festive-2025 | Knipoch House Hotel, by Oban, Argyll PA34 4QT

KNIPOCH

HOUSE HOTEL