

LUNCH 12PM AND 3PM

Christmas Day

KNIPOCH HOUSE HOTEL

Wild Argyle Venison Tartare Cranberry Gel, Cured Egg Yolk, Potato Crisps

> Parsnip Veloute Chestnut Gnocchi, Truffle

Beetroot Cured Salmon Fennel, Clementine, Dill

3 COURSES

L 70\*
PER PERSON

C 4 C

\*Price from 1/10/25

**Roast Turkey** 

Pigs in Blankets, Apricot and Sage Stuffing,

Duck Fat Roast Potatoes, Honey Roast Carrots and Parsnips,

Braised Red Cabbage, Sprouts with Chestnuts

and Pancetta, Turkey Gravy

Halibut

Butternut Squash, Cavolo Nero, Champagne & Caviar Sauce

Pithivier

Jerusalem Artichoke, Wild Mushroom, Spinach, Truffle

Sticky Toffee Christmas Pudding Spiced Toffee Sauce, Brandy Ice Cream

> Whisky Chocolate Mousse Figs, Pain d'epices, Pistachio Ice Cream

Vegan option available

Selection of Ice Cream / Sorbet

Scottish Cheese Board supplement £20

Please advise on any dietary requirements.

terms and Conditions

Deposit £40 per person when booking.

Deposit refundable until 30 September 25

Non-refundable after this date.

Balance due 1 November 25

Non-Residents are most welcome.

TO BOOK CALL 01852 316251

www.sonascollection.com/festive-2025