



KNAPTON LION FESTIVE EVENING MENU

STARTERS

Wild Mushroom Arancini, Arborio Risotto, Chives, Shallots & Burnt Onion Aioli - 8.90

Baked Chevre Goats Cheese & Butternut Squash Galette, Red Onion Marmalade - 9.80

Salmon & Smoked Trout Pate with Sourdough Crostinis, Capers, Cornichons
and Honey & Mustard Dressed Leaves - 9.80

Gambas Piri Piri, Peeled King Prawns Baked with a Chilli, Lemon & Garlic Butter
and Home Baked Granary Bread - 10.90

Black Pudding Scotch Egg, Curry Mayonnaise, Dressed leaves - 10.90

Cream of Curried Parsnip, Leek & Potato Soup with Crusty Bread - 7.50

MAINS

Turkey Breast Escalope Rolled With Chestnut, Leek & Cranberry Stuffing
Slow-cooked in a Madeira, Sage & Shallot Sauce
with Root Vegetables & Dauphinoise Potato - 19.80

Sea Bass Fillet, Pan Fried with Olive Mash, Red Pepper cream sauce
Roasted Fennel & Cherry Tomatoes - 22.90

Artichoke, Leek & Chestnut Wellington, Stilton Sauce
Root Vegetables and Dauphinoise Potatoes - 18.90

Peppered Steak & Guinness Pie, Suet & Sage Crust With Champ Mash,
Stockpot Gravy & Root Vegetables - 18.90

Monkfish & King Prawn Penang Style Curry, Aromatic Spices, Coconut Milk, Aubergine &
Sweet Potatoes, Sesame Coriander rice, Grilled Flatbread - 24.50

Pan Fried Pork Loin Steak, Mustard Mash, Cider Reduction
Roasted Roots and Parsnip Crisps - 19.80