



*Knights Hill*  
— HOTEL & SPA —

*Festive Dining*

**Three Courses £35.00**

**Starters**

Roasted tomato soup (GF, VE, DF)

Prawn cocktail with a smoked paprika and  
lime Marie rose sauce (GF, DF)

Chicken, wild mushroom herb terrine  
with piccalilli, herb salad and crusty bread

Goats cheese with roasted beetroot, mixed nut salad  
and a balsamic dressing (V)

**Main Course**

Roast Norfolk turkey with a cranberry and  
chestnut stuffing, chipolata bacon roll and a pan gravy

Roast topside of beef with Yorkshire pudding and  
a rich bordelaise sauce

Sea bass with saffron beurre blanc sauce (GF)

Roasted vegetable moussaka with  
new potatoes and a dressed salad (GF, VE, DF)

**Desserts**

Chef's choice of desserts

Served with tea, coffee and mints

Available for parties of 8 or over

Allergens and intolerances. If you have any concerns, please contact us prior to the event. Private dining rooms are available at no extra cost. Crackers and table dressing provided.

A £10.00 non-refundable deposit per person to be paid  
at the time of booking.

This menu must be pre-booked and pre-ordered.

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