



THE
KNOWLE

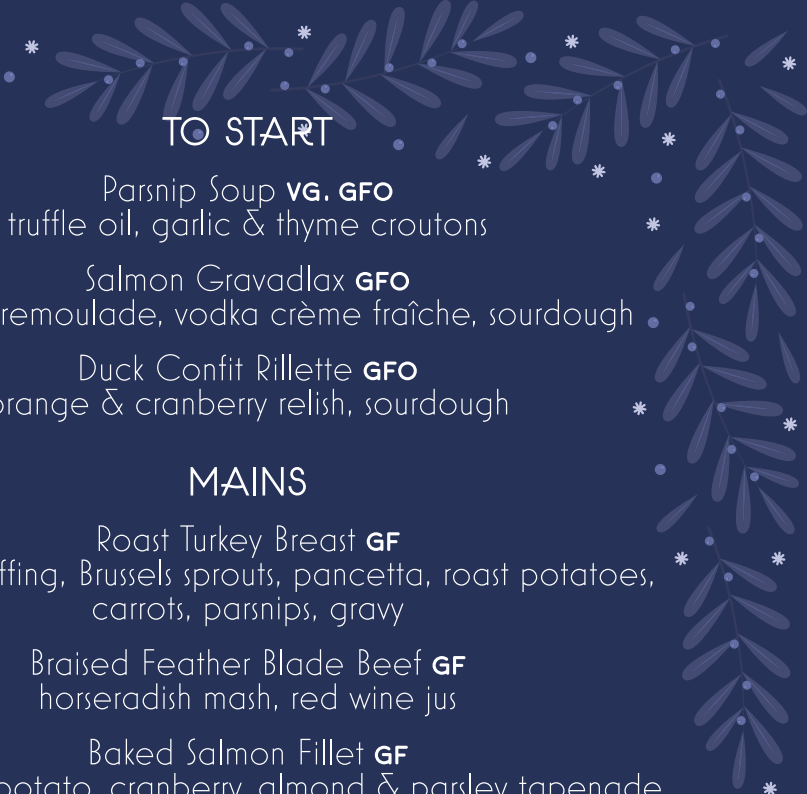
CHRISTMAS MENU



- SERVED FROM -
THURSDAY 30TH NOVEMBER
- TO -
SATURDAY 23RD DECEMBER

LUNCH 12PM-3PM | MON-SAT
DINNER 5PM-9PM | MON-SAT

TWO COURSES £26.95 | THREE COURSES £32.95



TO START

Parsnip Soup **VG. GFO**
truffle oil, garlic & thyme croutons

Salmon Gravadlax **GFO**
beetroot remoulade, vodka crème fraîche, sourdough

Duck Confit Rillettes **GFO**
orange & cranberry relish, sourdough

MAINS

Roast Turkey Breast **GF**
chestnut stuffing, Brussels sprouts, pancetta, roast potatoes,
carrots, parsnips, gravy

Braised Feather Blade Beef **GF**
horseradish mash, red wine jus

Baked Salmon Fillet **GF**
hasselback potato, cranberry, almond & parsley tapenade
dill sour cream

Smoky Beetroot Wellington **VG. GFO**
hasselback potato, red wine jus

ALL SERVED WITH SEASONAL ROASTED VEGETABLES



TO FOLLOW

Christmas Pudding **VIGF. VGO**
brandy butter

Figgy Pudding **V**
toffee sauce, vanilla bean ice cream

Cacao & Sour Cherry Cheesecake **V**
cherry coulis

Baron Bigod **V. GFO**
fig chutney, crackers, celery

SELECTION OF ICE CREAMS AND SORBETS



TERMS AND CONDITIONS

RESERVATIONS

Christmas Bookings are now being taken for 30th November until 23rd December. Reservations for Lunch and Dinner are available for groups of two or more people, Monday-Saturday. Please be aware a 10% service charge will be added to your food and drink bill on the evening.

MENUS

Our chefs have carefully chosen what food they would like to showcase using seasonal, sustainable and locally sourced ingredients. For advice on ordering, speak with a member of the team; the menus have been designed to be easily altered to cater for all allergies.

V vegetarian **VG** vegan **GF** gluten free | **VGO** vegan option **GFO** gluten free option

CONFIRMATION OF BOOKING

In order to finalise your booking, a completed pre-order must be returned to us a minimum of two weeks before the date of your booking. All bookings are also required to pay a £10 per person deposit in advance to confirm the table. This deposit can be paid by cash or card, in person or over the phone, and must be paid a minimum of two weeks before your booking. This full deposit will then be redeemed against your final bill. Any last minute bookings will be permitted at the management's discretion depending on availability. There are some evenings which prove to be more popular than others in this time, so we advise booking early to avoid disappointment.

CANCELLATIONS AND MODIFICATIONS

We understand that sometimes, for whatever reason, bookings need to be cancelled. Let us know a minimum of 7 days before your booking and we will offer you a full refund of your deposit. If you would like to add or remove a guest, please let us know a minimum of 48 hours in advance and we will do our best to accommodate any changes. However, for any drop-outs not notified 48 hours in advance, we will deduct the £10 deposit for each no-show as our chefs and staff will have already begun preparations for your arrival.

PRIVATE BOOKINGS

While we don't have a private dining space at the Knowle, our sister pubs the Eastfield (Henleaze) and the Greenbank (Easton) each have lovely, spacious function rooms available to hire - drop them an email at events@theeastfieldpub.co.uk | info@thegreenbankbristol.co.uk

HOW TO BOOK

Our management team are waiting to hear from you via email at info@theknowlebristol.com

If you are unable to use email, our phone number is 0117 971 6351, or perhaps ask a staff member for more information next time you are in the pub for a drink or meal.

WE THANK YOU FOR YOUR ONGOING SUPPORT
AND LOOK FORWARD TO WELCOMING YOU
FOR SOME FESTIVE CHEER!