

21 NOV TO
24 DEC
2026

Festive MENU

3 COURSE

INCLUDING TEA &
COFFEE AND CRACKERS

£39.95
PER PERSON

Begin

Chestnut & Wild Mushroom Soup
Sourdough, Rosemary Butter

Duck Liver Parfait
Chicory Jam, Lemon Thyme Focaccia

Smoked Mackerel Crumpet
Pickled Cucumber Salad, Beetroot
and Horseradish Ketchup

LUNCH 12PM-3PM

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Main

Turkey & Stuffing Ballotine
Roast Potatoes, Roots, Pigs in Blankets,
Sprouts, Cranberry Sauce, Gravy

Pan Roasted Trout
Creamed Sprouts, Pancetta,
Pommes Dauphine,
Lemon and Parsley Butter Sauce

Jerusalem Artichoke Risotto
Hazelnut, Pecorino, Truffle

Finish

Christmas Pudding
Brandy Custard

Gingerbread Cheesecake
Rum & Raisin Ice Cream,
Salted Caramel

Rosemary & Garlic
Studded Camembert
Sea Salt and Black Pepper
Breadsticks, Shallot Jam

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.

KNIPOCH



HOUSE HOTEL

To book your table call:

01852 316251

www.sonascollection.com/festive-knipoch-2026 | Knipoch House Hotel, by Oban, Argyll PA34 4QT