



Christmas Celebration

Gluten Free Menu

Wild mushroom soup
truffle oil, warm bread - vg

Prawn cocktail
bloody mary dressing, bread and butter

Chicken liver parfait
onion marmalade, toasted bread

Breaded goats cheese
cranberry & chilli chutney, dressed leaves - v

All mains served with a selection of seasonal vegetables - served family style

Roast British turkey
pigs in blankets, roast potatoes, cranberry & orange sauce and gravy

Braised blade of beef
honey roasted parsnips, roast potatoes, bourguignon sauce

Crispy pork belly
apple & thyme compôte, roast potatoes, wholegrain mustard sauce

Pan fried bream
curried red lentils, spinach, roasted fennel, coriander

Traditional Christmas pudding with brandy sauce or cream - v
Make this vegan by swapping brandy sauce or cream to vanilla soya custard - vg

Duo of British cheeses
spiced plum chutney, celery and oat biscuits - v

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals are gluten-free. Our menu descriptions do not include all ingredients.
IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. Full allergen information is available upon request.
Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

