



Christmas Celebration

Gluten Free Menu

Parsnip and sage soup with vegetable crisps and toasted bread (vg)

Baked crab, cheese and spring onion tart
with tarragon crème fraîche

Smoked duck breast and orange salad
served with roasted cashew nuts and fig relish

Creamed garlic, chilli and avocado stuffed tomato
with a roasted pepper salsa (vg)

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables,
crispy roast potatoes, cranberry sauce and gravy

Confit duck leg with dauphinoise potatoes, roasted roots
and port, cherry and thyme sauce

Roasted monkfish tail with streaky bacon, caper crushed potatoes,
seasonal greens and chilli garlic butter sauce

Roasted cauliflower, celeriac and leek gratin
with vegan cheese, roasted chestnuts and crispy kale (vg)

Traditional Christmas pudding with brandy sauce (v)

Lemon curd and coconut cheesecake with honeycomb ice-cream (v)

Duo of British cheese with fig relish, celery and oat biscuits (v)



Christmas Day

Gluten Free Menu

Celeriac and hazelnut soup with truffle oil and toasted bread (vg)

Seared king scallops with crispy pancetta, parsnip purée and apple, citrus and dill dressing

Curried aubergine and crispy kale with cashew nut butter and crushed butter beans (vg)

Refreshing Champagne sorbet (vg)

Roast British turkey

with pigs in blankets, stuffing, seasonal vegetables,
crispy roast potatoes, cranberry sauce and gravy

Fillet steak grilled with Stilton

served with crispy onions, roasted bone marrow,
fondant potato, seasonal greens and a port jus

Stuffed sole fillets

with mushroom duxelles served with
butterflied king prawns, orzo and a chicken velouté

Traditional Christmas pudding

with brandy sauce (v)

Duo of British cheese

with fig relish, celery and oat biscuits (v)

Finish with coffee