



Christmas Celebration

Gluten Free Menu

Roasted root vegetable soup with bread (v)

Traditional prawn cocktail with bread and butter

Garlic mushroom and herb tart on balsamic dressed leaves (vg)

*Turkey roulade with a pork, sage and onion stuffing
wrapped in streaky bacon with cranberry sauce*

Roast topside of British beef
with horseradish sauce and red wine gravy

Fillet of salmon
with grilled lemon and Sriracha chilli Hollandaise sauce

Shepherdless pie
soya mince and vegetables baked with a vegan cheese mash (vg)

*All of our main courses are served with a selection of
seasonal vegetables and crispy roast potatoes*

Traditional Christmas pudding
with brandy sauce (v)



Christmas Day Gluten Free Menu

Parsnip, shallot and thyme soup
with roasted walnuts and toasted bread (vg)

Ham hock and mustard seed terrine
with winter fruit chutney and toasted bread

Turkey roulade *with a pork, sage and onion stuffing
wrapped in streaky bacon with cranberry sauce*

Grilled sirloin steak *topped with melting blue cheese,
crispy onion rings and red wine jus*

Seared swordfish steak *with grilled lemon
and a garlic, dill and prawn butter*

*All of our main courses are served with a selection of
seasonal vegetables and crispy roast potatoes*

Traditional Christmas pudding
with brandy sauce (v)

Chocolate and coconut tart
with berry compote (v)

Selection of cheeses
with grapes, celery, chutney and biscuits (v)

Finish with coffee