



Christmas Celebration

Gluten Free Menu

Cauliflower soup,
crispy capers and dill oil, warm bread (vg)

Crayfish & prawn cocktail,
lime & paprika Marie Rose and pickled cucumber. Served with brown bread and butter

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

Braised blade of beef
with bourguignon sauce and grain mustard mash

Crispy slow cooked cider pork belly
with bacon & savoy cabbage and celeriac purée

Pan roasted fillet of salmon
with dill crushed potatoes, hollandaise and crispy capers

*All mains come with crispy roast potatoes and a selection of
seasonal vegetables - served family style*

Traditional Christmas pudding *with brandy sauce and blood orange sorbet (v)*
Make this vegan by swapping brandy sauce to vanilla soya custard (vg)

Chocolate brownie, *chocolate sauce, white chocolate ice cream (v)*

British cheeses *with 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 on our gluten free menu 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.

