



Christmas Celebration

Gluten Free Menu

Carrot, red lentil and coriander soup with rustic bread (vg)

Five spice chicken wings with sweet yellow chilli and ginger Asian slaw

Baked Camembert peppered with garlic and rosemary served with rustic bread and chutney (v)

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

Fishermans pie topped with a creamy Cheddar cheese and chive mashed potatoes

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

Traditional Christmas pudding
with brandy sauce (v)

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



Christmas Day

Gluten Free Menu

Roasted pumpkin and rosemary soup with toasted seeds and rustic bread (vg)
Smoked salmon terrine with beetroot and horseradish chutney served with bread
Slices of smoked duck breast with cornichons, watercress and spiced plum chutney
Mushroom, walnut and herb pâté with quince jelly and toasted bread (vg)

Refreshing Champagne sorbet (vg)

*Roast British turkey with pigs in blankets,
stuffing, cranberry sauce and gravy*
Slow roasted haunch of venison with quince jelly, watercress and wild mushroom gravy
Grilled plaice fillets on wilted spinach, prawns with a lemon and caper butter sauce
*Wild mushroom, pea and vegan cheese risotto cakes
with dressed sun-blushed tomato salad (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)
Zesty lemon tart topped with a crunchy meringue and berry compote (v)
British cheese selection with grapes, quince jelly, celery and oat biscuits (v)

Finish with coffee and fruit cake (v)