



Christmas Celebration

Gluten Free Menu

Parsnip & cider soup, warm bread - v
Ask us to make this dish vegan - vg

Smoked mackerel pâté
dill pickled cucumber, toasted bread

Crispy ham hock
cranberry & chilli chutney, dressed leaves

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

Black Forest torte, cherry ice cream

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 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.

