



Christmas Day

Gluten Free Menu

Maple roasted butternut squash soup
pumpkin oil, pumpkin seeds, warm bread - vg

Orange & tarragon gravadlax
juniper & blood orange dressing, watercress

Bresaola salad
marinated figs, pecorino, balsamic syrup

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

Honey glazed duck breast
spiced braised red cabbage, duck fat confit carrot, thyme crumb, roast potatoes, red wine sauce

Slow roasted sirloin of beef
confit shallots, horseradish & watercress pesto, roast potatoes, red wine sauce

Pan fried sea bass
roasted fennel, Parisian potatoes, lobster sauce

Traditional Christmas pudding with brandy sauce or cream - v
Make this vegan by swapping brandy sauce or cream to vanilla soya custard - vg

Chocolate truffle brownie, peanut chip ice cream - vg

Duo of British cheeses
spiced plum chutney, celery and oat biscuits - v

Finish with coffee and macarons - 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 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.

