

Gluten free Christmas menu

Butternut squash, chilli and rosemary soup with GF bread (v)

Smoked salmon with pickled cucumber, capers, rocket salad and horseradish cream

Game terrine with cornichons, spiced fruit chutney and GF toast

Baked Camembert with sticky fig relish, celery and GF bread (v)

Roast British turkey with pigs in blankets, seasonal vegetables and crispy roast potatoes

Roasted thyme buttered pheasant breast with a whisky jus, seasonal greens and crispy roast potatoes

Slow cooked classic beef bourguignon with seasonal vegetables and creamed potatoes

Grilled cod with a crayfish butter, seasonal greens and minted new potatoes

Beetroot risotto with roasted chestnuts, chervil and hard Italian style vegetarian cheese crisp (v)

Traditional Christmas pudding with brandy sauce

Clementine posset with brandy butter ice-cream (v)

Selection of British cheeses with quince jelly, celery and oat biscuits (v)

Vegan Christmas menu

Aubergine schnitzel wedges, vegetable sticks and chive white bean dip

Baked Focaccia with olive oil & balsamic vinegar

Pea & courgette risotto with herb oil

Split pea dahl with vegetable bhaji, garlic & coriander flatbread and Smokey aubergine dip

Shepherdess pie of green lentils and vegetables in a rich tomato sauce topped with sweet potato and dill mash and vegetable rosti

Chocolate, cherry, almond and cranberry rocky road with honeycomb

Sweet tempura battered banana with golden syrup drizzles

2 courses £22.95 / 3 courses £26.95