

gluten - free seasonal fayre Menu

3 Courses
£23.95

Starters

Homemade Vegetable Soup

served with bread & butter

The Ultimate Prawn Cocktail

Prawns, Smoked Salmon & Crayfish tails, bound together in Marie Rose dressing, Crisp Iceberg & fresh Bread.

Stroganoff Mushrooms

Pan fried button mushrooms, served in a rich and creamy stroganoff style sauce - on toasted crouton

Chef's Ardennes Pate

Served with Warm Toast & Homemade Red Onion Jam

Desserts

Traditional Christmas Pudding

With lashings of Brandy Sauce

Sticky Toffee Pudding

With Creamy Butterscotch Sauce & Vanilla infused whipped Cream

Strawberry Cheesecake Sundae

Whipped Vanilla Ice Cream & Fresh Strawberries
With a Sweet Strawberry Coulis

Mince Pie

& Hot Drink of your choosing.

Main Event

Traditional Christmas Dinner

Turkey Breast, Homemade Roast Potatoes, Creamy Mash, Seasonal Vegetables served with Meaty Gravy

Slow Cooked Pork Belly

Creamy Mashed Potato, Braised Red Cabbage & Honey Roasted Parsnips

Fresh North Atlantic Cod

Oven Baked Cod Fillet, Served on a Spring Onion Potato cake, Fine Green Beans, Finished with a Creamy Spinach & Cheddar Sauce

Slow Cooked Silverside Beef Fillet

Braised in Mulled Wine & Seasonal Spices, Served with Chunky Root Vegetables, Creamy Mashed Potato & Rich Gravy

Squash & Cranberry Tagine

Roasted butternut squash and red onion wedges in a sweetly spiced sauce, flavoured with Cinnamon & Cranberries, finished with Savoury Rice

CUSTOMER NOTICE:

WHEN PRE ORDERING YOUR FOOD PLEASE
MAKE IT CLEAR THAT YOU ARE ORDERING
OFF THE GLUTEN FREE MENU

Lunchtime Set Menu

2 Courses £14.95

3 Courses £16.95

Homemade Vegetable Soup
Traditional Prawn Cocktail
Peppered Stilton Mushrooms
Chef's Ardennes Pate

Traditional Christmas Dinner
Grilled Cod Fillet
Boz Gammon Steak
Vegetable Curry
Slow Cooked Pork Belly

Traditional Xmas Pudding
Sticky Toffee Pudding
Mince Pie & Coffee
Winter Berry Pavlova