



2024

# Gluten Free Seasonal Fayre Menu

3 COURSES  
£25.95

## STARTERS

**Roasted Plum Tomato Soup**  
Served with Bread & Butter

**Trio of Melon, Mozzarella & Parma Ham**

Served with Rocket Salad & Balsamic dressing

**Smoked Salmon & Prawn Cocktail**  
Dressed with Marie Rose Sauce on crisp Iceberg Lettuce, served with Bread & Butter

**Chef's Ardennes Pate**

Served with Fruit Chutney & Toast

## MAIN EVENT

**Traditional Christmas Dinner**

Roast Breast of Turkey, Homemade Roast Potatoes & Creamy Mash, Seasonal Vegetables, Finished with a meaty Gravy.

**Beef Bourguignon**

Slow Cooked Fillet of Beef Silverside, on a bed of Bubble & Squeak Mash, with a rich Red Wine, Shallot & Mushroom Sauce

**Slow Cooked Pork Belly**

Served on Creamy Mashed Potato, Buttered Green Cabbage & Honey Roasted Parsnips, finished with a rich Gravy.

**Fresh Fillet of Cod & King Prawns**

Served on a bed of Mashed Potato, with a Cheddar Cheese & Creamy Leek Sauce.

**Grilled Halloumi & Vegetable Pasta**

Grilled Halloumi Cheese served on a bed of Penne Pasta, Cooked in a Rich Tomato Sauce with Roasted Root Vegetables

## DESSERTS

**Traditional Christmas Pudding**

Served with Rich Brandy Sauce

**Chocolate Brownie Torte**

Chocolate Biscuit base topped with Belgian Chocolate Truffle Mousse, finished with Chocolate Brownie top

**Your Choice of Tea or Coffee**

Served with Mince Pie

**Snowball Pavlova**

Meringue Nest topped with Lemon Curd Mixed with Winter Berries, Whipped Ice Cream & White Chocolate Shavings

**Mince Pie Ice Cream Sundae**

Whipped Vanilla Ice Cream, Layered with Mince Pies & Smooth Caramel Sauce

## Lunchtime Set Menu

*Plum Tomato Soup*

*Prawn Cocktail*

*Peppered Stilton Mushrooms*

*Chef's Ardennes Pate*

*Traditional Christmas Dinner*

*Grilled Cod Fillet & Lemon Butter*

*8oz Gammon & Egg*

*Cranberry & Pumpkin Tagine (v)*

*Roasted Pork Belly*

*Christmas Pudding*

*Red Berry Pavlova*

*Chocolate Brownie Torte*

*Your Choice of Tea or Coffee*

*Vanilla & Toffee Ice Cream Sundae*

£15.95

2 COURSES

£17.95

3 COURSES

Available  
Mon-Sat  
12-5pm