



Christmas Celebration

Gluten Free Menu

Roasted tomato and red pepper soup
with basil and served with rustic bread (vg)

Smoked salmon terrine with beetroot chutney and rustic bread

Mushroom, walnut and herb pâté with quince jelly and toasted bread (vg)

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables,
crispy roast potatoes, cranberry sauce and gravy

Confit marmalade duck leg with braised red cabbage,
garlic creamed potatoes and red wine jus

Roasted cauliflower, celeriac and leek gratin
with vegan cheese, roasted chestnuts and seasonal greens (vg)

Traditional Christmas pudding with brandy sauce (v)

Chocolate orange mousse brownie with chocolate sauce and vanilla ice-cream (v)

Crème brûlée served with cranberries (v)

Duo of British cheese with quince jelly, celery and oat biscuits (v)



Christmas Day

Gluten Free Menu

Parsnip and sweet potato soup with coconut cream and rustic bread (vg)
King prawn and crab cocktail with a lobster, brandy and tomato mayonnaise
Smoked chicken, avocado and pancetta salad
with garlic croutons and herb crème fraîche

Refreshing Champagne sorbet (vg)

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables,
crispy roast potatoes, cranberry sauce and gravy
Lamb shank braised in red wine, mint and rosemary with celeriac mash,
roasted parsnips and seasonal winter greens
Poached smoked haddock with seasonal greens, crushed new potatoes
and a Cheddar cheese and wholegrain mustard sauce
Artichoke, flame roasted pepper, red onion and rosemary risotto
with vegan cheese shavings (vg)

Traditional Christmas pudding with brandy sauce (v)
Chocolate brownie with vanilla ice-cream and chocolate sauce (v)
Duo of British cheese with quince jelly,
celery and oat biscuits (v)

Finish with coffee and fruit cake (v)