

Gluten Free Christmas Set Menu

Wednesday & Thursday 5-8:45pm

Friday & Saturday 12-2pm & 5-8:45pm

2 Courses £25

3 Courses £32

- * Lightly curried cream of parsnip soup topped with onion bhaji croutons, coconut yoghurt & coriander oil (v)
- * Festive baked brie topped with cranberry, chestnut, pistachio & honey, served with gluten free bread (v)
- * Ballotine of chicken breast stuffed with leek, chestnut & thyme stuffing, spinach, crispy pancetta & parmesan cream sauce
 - * Seafood selection; mini prawn cocktail, smoked salmon roulade, garlic king prawn & smoked mackerel pate crostini
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- * Roast turkey crown, roast potatoes, cauliflower cheese, honey glazed carrot, savoy cabbage, cranberry sauce & turkey gravy
- * Braised feather blade of beef, leek & potato mash, spiced red cabbage, parsnip puree & a black pepper & red wine braising jus (£3 supplement)
- * Crispy roast belly pork, salt & pepper hash browns, 5 spice carrot puree, kale & a soy, honey, garlic & ginger sauce
 - * Baked coley fillet with a parsley & cheddar crust, roast new potatoes, tenderstem broccoli, wilted spinach & a white wine & mushroom cream sauce
- * Nut roast, cauliflower cheese, roast potatoes, honey glazed carrot, Savoy cabbage, cranberry sauce & red wine gravy (v)
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- * Cranberry, apple & pistachio crumble with vanilla custard
- * Baileys cheesecake, toffee popcorn, caramelised white chocolate ice cream & caramel sauce
- * Classic tiramisu (layered coffee soaked ladyfingers & whipped sweetened mascarpone dusted with cocoa), mocha ice cream & chocolate coffee beans

Please be aware that we do use products containing gluten in the kitchen & therefore cannot 100% guarantee to be gluten free