

Gluten Free Christmas Set Menu

Wednesday & Thursday 5-8:45pm

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

2 Courses £21

3 Courses £26

- * Parsnip & ginger soup topped with chestnut pesto & coriander (v)
- * Whipped goats cheese & cream cheese mousse with herbs & garlic, balsamic beetroot, pomegranate, toasted hazelnuts, rocket & tomato jam
- * Seafood selection; mini prawn cocktail, smoked salmon roulade, battered king prawn & smoked mackerel pate crostini

- * Roast turkey breast, pig in blanket, roast potatoes, cauliflower cheese, honey glazed carrot, savoy cabbage, cranberry sauce & turkey gravy
- * Crispy roast belly pork, grain mustard mashed potato, spiced red cabbage, sauteed brussels sprouts with smoked bacon & chestnuts & a mulled cider jus
- * Pan roasted coley fillet, parmentier potatoes, wilted kale & spinach & a mussel, garlic, white wine & thyme cream sauce
- * Nut roast, roast potatoes, maple roast parsnips & carrots, brussels sprouts & a red wine gravy (v)

- * Apple, cranberry & port crumble, spiced fruit coulis & nutmeg custard
- * Salted caramel cookie dough cheesecake pot, crumbled honeycomb, creme chantilly & toasted marshmallow ice cream
- * White chocolate panna cotta, pistachio ice cream, pineapple compote & shortbread crumb

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