

FESTIVE GLUTEN FREE MENU

Starters

Prawn Cocktail

Cold water prawns in a prawn cocktail sauce on baby gem leaves and served with gluten free bread

Homemade Leek & Potato Soup (v)

served with gluten free bread

Chicken Liver with Cider & Apple Pate

Chicken liver pate flavoured with cider and apple served on gluten free bread with red onion marmalade

Main Courses

All main courses served with rosemary roasted potatoes, carrots, Brussel sprouts, broccoli, roasted parsnips and gravy

Traditional Roast Turkey

served with turkey gravy

Roast Topside of Beef

served with beef gravy

Vegetable Wellington (v)

Spiced sweet potato and butternut squash wellington served with vegetarian gravy

Pocket Plaice

Fillet of plaice pocketed and filled with cous cous and Mediterranean vegetables

Desserts

Apple & Cinnamon Crumble (v)

A Christmas inspired apple and cinnamon crumble served with custard

Cappuccino Roulade (v)

Soft marbled coffee and chocolate meringue roulade, filled with mild coffee flavoured real dairy ice cream and chocolate flakes

Selection of Three Scoops of Gluten Free Ice Cream

choose from Chocolate, Strawberry and Vanilla

Adult £25.00 per head ~ Children £16.50 per head

