



## CHRISTMAS MENU

### GLUTEN FREE

Roasted sweet potato and carrot soup served with bread

Creamy chestnut mushroom & spinach bruschetta topped with Parmesan shavings

Cold smoked salmon served on an orange & fennel watercress salad drizzled with a dill dressing



Traditional roast turkey served with all the trimmings

Garlic & Rosemary roast loin of pork with a creamy wholegrain mustard & cider sauce

Fennel, leek and butternut squash gratin topped with tarragon and hazelnuts

(All served with the Chef's selection of Potatoes & Seasonal Vegetables)



Sticky toffee pudding with toffee sauce and vanilla ice cream

Lemon meringue roulade served with Italian vanilla ice cream and drizzled with red berry coulis

Selection of sorbet (Orange, Lemon or Raspberry)



Tea, Coffee & Mints

(Adults - £27.95 for 3 courses, reduced portion - £20.50 for 3 courses)

(Adults £21.95 for 2 courses, reduced portion - £16.50 for 2 courses)

