

CHRISTMAS MENU (GLUTEN-FREE)

FESTIVE STARTERS

Roasted Winter Vegetable and Lentil Soup

A velvety roasted winter vegetable soup served with bread.

Wild Mushroom and Truffle Cream Cheese Pâté

A rich wild mushroom and truffle cream cheese pâté, paired with a crisp salad, sweet roasted shallot jam and toasted bread.

Chicken & Ham Hock Terrine

A savoury chicken and ham hock terrine, wrapped in smoky bacon and served with a tangy Bramley apple chutney and a crisp salad.

MAIN FEAST

Traditional Roast Turkey

with a leek & bacon stuffing, accompanied by kilned sausages, flavourful Scottish skirlie, a savoury turkey gravy & cranberry sauce.

Roast Loin of Pork

served with all the trimmings and topped with a creamy mustard & cider sauce.

Seafood Creamy Crumble

gently cooked in a rich creamy white wine sauce, topped with a golden cheese & herb crumb.

Garlic & Parmesan Cauliflower Steak

roasted to perfection and topped with garlic & Parmesan, served with a roasted red pepper & vodka sauce.

(All dishes are served with baby potatoes, roast potatoes and seasonal vegetables)

YULETIDE TREATS

Sticky Toffee Pudding

served with your choice of fresh cream or velvety Italian vanilla ice cream.

Chocolate Orange Torte

served with creamy white chocolate ice cream and drizzled with rich chocolate sauce.

Three Scoops of Refreshing Sorbet

from our vibrant flavours: raspberry, mango or orange.

Premium Italian Ice Cream

from our vibrant flavours: creamy vanilla, toffee ripple or raspberry ripple.

TEA, COFFEE & MINTS

 3 courses full portion - £34.95,  3 courses reduced portion - £27.50

 2 courses full portion - £27.95,  2 courses reduced portion - £23.50