

Christmas 2023

GLUTEN-FREE PARTY NIGHT MENU

STARTERS

Roasted Tomato and Fresh Basil Soup with a crusty GF roll and butter

Black Pepper Smoked Mackerel Fillet Smoked mackerel and black pepper fillet served on lemon dressed leaves and accompanied by a lime and dill mayonnaise

MAIN COURSES

Hand Carved Local Turkey Breast accompanied by pigs in blankets, roast potatoes, and chefs pan gravy

Rolled Plaice Fillet A rolled and roasted fillet of plaice sat on a bed of samphire and spinach, drizzled with a citrus reduction, accompanied by roast potatoes

Slow Cooked Navarin of Beef Tender beef chunks, vegetables and mixed beans slow cooked in a rich red wine gravy on a bed of seasoned mashed potatoes

Vegan Sausage and Sweet Potato Cassoulet Vegan sausage, mixed beans and sweet potato in a red wine and herb tomato concass. Served on a bed of seasoned mashed potatoes

All mains served with seasonal vegetables

DESSERTS

Traditional Christmas Pudding

served with your choice of brandy sauce, pouring cream or ice cream

Chocolate and Orange Tart served with your choice of cream or ice cream

Medley of Ice Creams Vanilla, strawberry or chocolate

Followed by **Tea, Coffee & Chocolate Mints**

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

Vegan Menu Available

Pre-orders will be required. Please ask for details.

Christmas 2023

VEGAN PARTY NIGHT MENU

STARTERS

Roasted Tomato and Fresh Basil Soup
with a crusty roll and vegetable spread

Assiette of Melon Sweet honeydew melon accompanied
by a winter berry compote

MAIN COURSES

Roasted Butternut And Mediterranean Vegetables
Slow roasted halved butternut squash stuffed with Mediterranean
vegetables garnished with a herbed GF crumb
served with roasted potatoes

Vegan Sausage and Sweet Potato Cassoulet Vegan sausage, mixed
beans and sweet potato in a red wine and herb tomato concasse
served on a bed of seasoned mashed potatoes

All mains served with seasonal vegetables

DESSERTS

Traditional Christmas Pudding served with your choice of
brandy sauce, pouring cream or ice cream.

Apple Pie and Custard served with vegan custard

Fruit Sorbet Lemon sorbet served with winter berry compote

Followed by **Tea, Coffee & Chocolate Mints**

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