



# *Christmas Celebration*

## Gluten Free Menu

**Roasted tomato, basil and red pepper soup**  
with rustic bread (vg)

**Smoked trout** with pickled beets,  
watercress and horseradish crème fraîche

**Baked feta with honey and walnuts**  
served with toasted bread and chilli jam (v)

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**Roast British turkey**  
with pigs in blankets, stuffing, cranberry sauce and gravy

**Blade of beef slow cooked** in a soy, chilli, garlic,  
ginger and sesame jus served with crispy spring onions

**Grilled sea bass fillet**  
with chorizo, roasted pepper and spring onion butter

*All of our main courses are served with a selection of  
seasonal vegetables and crispy roast potatoes*

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**Traditional Christmas pudding**  
with brandy sauce (v)

**Chocolate delicé**  
with crème fraîche and winter berry compote (v)

**Duo of British cheese**  
with quince jelly, celery and oat biscuits (v)



# *Christmas Day*

## Gluten Free Menu

**Coconut cream of cauliflower soup** with sautéed wild mushrooms and rustic bread (vg)

**Old smokey of cod, tiger prawns and smoked pancetta**  
in a smoked cheese sauce with crostini

**Baked Camembert** with walnuts, chilli jam and toasted bread (v)

*Refreshing Champagne sorbet (vg)*

**Roast British turkey** with pigs in blankets, stuffing, cranberry sauce and gravy

**Glazed honey and sesame roasted duck breast** with a rich marmalade and star anise sauce

**Natural smoked haddock** with creamed spinach, poached egg and cheese sauce

**Butter bean, chestnut, parsnip and shallot casserole** with lemon and thyme polenta (vg)

*All of our main courses are served with a selection of  
seasonal vegetables and crispy roast potatoes*

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**Traditional Christmas pudding**

with brandy sauce (v)

**Coconut milk panna cotta**

with passion fruit, pineapple and sorbet (vg)

**British cheese selection**

with quince jelly, celery and oat biscuits (v)

*Finish with coffee and fruit cake (v)*