

December Vegan, gluten free & dairy free menu

Vegan denoted (V), Gluten free (gf), Dairy free (df)

Starters

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| Homemade winter vegetable soup (gf & df & V) | £4.95 |
| Pan fried garlic mushrooms in olive oil with coriander served with gluten free bread (gf & df & V) | £5.95 |
| Fanned melon served with a fruit coulis (gf & df & V) | £4.95 |
| Smoked salmon cornets filled with atlantic prawns and marie rose sauce (gf & df without the marie rose sauce) | £5.95 |
| Homemade duck and Cointreau pate served with toasted gluten free bread (gf) | £5.95 |

Mains

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| Roast Staffordshire turkey served with gluten free gravy (gf & df) | £10.95 |
| Stuffed chicken breast with leeks and stilton and wrapped in bacon served with a gluten free sauce (gf & df without the stilton) | £14.95 |
| Slow roast belly of pork served with gluten free sauce, topped with festive red onion chutney (gf & df) | £14.95 |
| Salmon fillet with a black pepper and lemon crust served with hollandaise sauce (gf) | £10.95 |
| 8oz sirloin steak served with grilled tomato and mushrooms (gf & df) | £18.95 |
| Slow cooked lamb shank with gluten free gravy (gf & df) | £16.95 |

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| 14oz gammon steak with fried egg, pineapple, mushrooms & onion rings(gf) | £14.95 |
| Vegetable pasta in a roasted pepper and tomato sauce (gf & df & V) | £11.95 |
| Stuffed peppers filled with seasonal vegetables (gf & df & V) | £11.95 |
| Stir-fried Vegetables cooked in a sweet chilli sauce served with boiled rice (gf & V) | £11.95 |

Desserts

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| Fresh fruit salad served with sorbet (gf & df & V) | £5.50 |
| Christmas pudding with brandy sauce (gf) | £5.50 |
| Meringue nests filled with fresh fruit and whipped cream (gf) | £4.95 |
| Gluten free bread and butter pudding with custard (gf) | £4.95 |
| Cheese and gluten free crackers (gf) | £6.95 |
| Raspberry and shortbread panacotta with raspberry coulis (gf) | £5.50 |
| Baked apple with soya custard (gf & df & V) | £5.50 |
| Please note this dish must be ordered at the time of your mains due to cooking time | |
| Chocolate and orange torte served with sorbet (gf & df & V) | £5.95 |
| Homemade fruit crumble served with soya custard (gf & df & V) | £5.50 |
| Please note this dish must be ordered at the time of your mains due to cooking time | |