

Christmas fayre gluten free

dishes also suitable for vegans and dairy free denoted

starters

Homemade tomato and red pepper soup (vegan & df)

Homemade duck and Cointreau pate
served with spice apricot chutney

Smoked salmon cornets filled with atlantic prawn's crème fraiche and dill
served with a lemon mayonnaise

pan fried garlic mushrooms (vegan & df)

fanned melon served with a fruit coulis (vegan & df)

main courses

roast Staffordshire turkey served with gluten free gravy (df)

Chicken breast stuffed with goats cheese and red onion chutney
wrapped in bacon and served with a balsamic reduction
(df without the goats cheese)

Slow roasted belly of pork served on a bed of caramelised apples
and shallots with gluten free gravy(df)

Salmon fillet served with hollandaise sauce

8oz sirloin steak served with grilled tomato, and mushrooms (df)
(£3.00 supplement)

Slow cooked lamb shank (£3.00 supplement)
with a gluten free red wine sauce(df)

Pan seared duck breast served on a bed of roasted winter vegetables
Served with a gluten free red wine sauce (df)
(£3 supplement)

stuffed peppers
filled with seasonal vegetables (vegan & df)

vegetable pasta in a roasted pepper & tomato sauce (vegan & df)

stir -fried vegetables cooked in sweet chilli sauce served with boiled rice (vegan & df)

desserts

christmas pudding with custard
meringue nests filled with forest fruits and whipped cream
fresh fruit salad (vegan & df)
gluten free bread and butter pudding with custard
cheese and gluten free crackers

chocolate and orange torte (vegan & df)

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Coffee and mints

£19.95 2 courses £24.95 3 courses

(Daytime special until 6pm £17.95 2 courses £22.95 3 courses)

