



Christmas Celebration

Gluten Free Menu

Butternut squash, chilli and coconut soup
with basil oil and toasted flatbread (vg)

Roast British turkey *with pigs in blankets, stuffing,
seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy*

Spiced honey glazed confit duck leg
in a white bean and chorizo cassoulet with shredded sprouts

Traditional Christmas pudding
with brandy sauce (v)

Walnut, cherry, orange and chocolate ganache terrine
with rum and raisin ice-cream (v)

Christmas Mess *of crushed meringue,
berry compote, seasonal fruits and fruit sorbet (v)*

Duo of British cheese
with fig relish, celery and oat biscuits (v)



Christmas Day Gluten Free Menu

Jerusalem artichoke soup with crispy leeks and toasted bread (vg)

King prawn, crab and crayfish cocktail with a lobster mayonnaise

Refreshing Champagne sorbet (vg)

*Roast British turkey with pigs in blankets, stuffing, seasonal vegetables,
crispy roast potatoes, cranberry sauce and gravy*

Baked brill served with mussels and clam New England chowder

*Traditional Christmas pudding
with brandy sauce (v)*

*Cinnamon crème brûlée
with poached pear (v)*

*Duo of British cheese
with fig relish celery and oat biscuits (v)*

Finish with coffee and macaroons