



## CHRISTMAS VEGAN SET MENU

### STARTERS

**Tomato & basil bruschetta**  
Toasted artisan bread topped with salsa verde, heritage tomatoes and kalamata olives.

**Mulled baby pear salad**  
With roasted butternut squash and toasted walnuts.

**Mushrooms on toast**  
Wild and field mushrooms with garlic and salsa verde on toasted gluten free bread.

### MAINS

**Veggie black pudding parcel**  
With redcurrant jus, herby new potatoes and savoy cabbage.

**Butternut squash & chickpeas**  
In a coconut green thai curry with edamame beans and wild & jasmine rice.

### DESSERTS

**Vegan christmas pudding**  
With vanilla vegan ice cream.

**Vegan ice cream sundae**  
With winter berry compote.

1 COURSE	£14.50
2 COURSES	£17.50
3 COURSES	£20.50
ARRIVAL DRINK	+£4.50

## CHRISTMAS GLUTEN FREE SET MENU

### STARTERS

**King prawn cocktail**  
With shredded cos lettuce, spicy virgin mary mayonnaise and gluten free crostini.

**Potted duck**  
With date and apple chutney and gluten free crostini.

**Mushrooms on toast**  
Wild and field mushrooms with garlic and salsa verde on toasted gluten free bread.

### MAINS

**Roast norfolk turkey**  
With baby baked potatoes, gluten free stuffing, mash potato, buttered sprouts, maple glazed root vegetables and red wine jus.

**Pan fried salmon**  
With a coconut chilli and lime sauce, pak choi, edamame beans, red peppers and wild & jasmine rice.

**Fillet medallions**  
With pancetta and onion jus, spring onion mash and French beans.

**Butternut squash & chickpeas**  
In a coconut green thai curry with edamame beans and wild & jasmine rice.

### DESSERTS

**Gluten Free Christmas pud [v]**  
With pouring cream.

**Passionfruit Eton mess**  
With mango curd, fresh passionfruit & kiwi, coconut cream, meringue and shaved coconut.

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2 COURSES	£17.50
3 COURSES	£20.50
ARRIVAL DRINK	+£4.50

ADD  
AN  
ARRIVAL  
DRINK FOR  
£4.50 PER  
PERSON

CHOOSE FROM  
Glass of House Red,  
Glass of House White,  
Glass  
of Prosecco or a  
Cup of Mulled  
Wine

We endeavour to ensure there are no ingredients containing gluten in these dishes however we cannot guarantee traces of gluten will not be present due to the open plan nature of our kitchens. Please always inform your server if you have any allergies, as detailed allergy information is available on request.