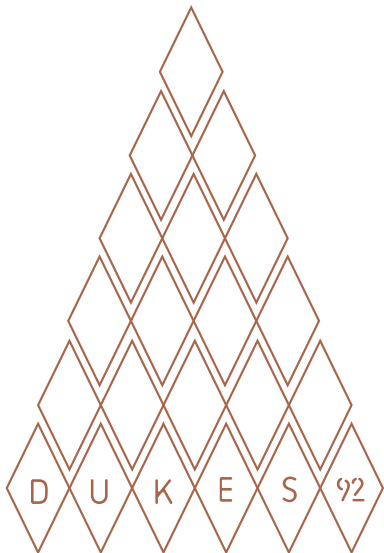


# GLUTEN-FREE CHRISTMAS MENU



CHRISTMAS

## STARTERS

### Today's Soup [v]

With gluten free bread

### Pan-fried King Prawns

in a tomato, garlic and chilli sauce with  
toasted gluten free bread

## MAINS

### Roast Norfolk Turkey

With gluten-free stuffing, baby baked potatoes  
mashed potato, buttered sprouts, maple glazed  
root vegetables and red wine jus.

### Pan-fried Seabass

With herb buttered new potatoes, pea puree,  
broad beans and a lemon & dill cream sauce

### Fillet Steak Medallions

With spring onion mash, french beans and a  
pancetta & mushroom gravy.

## DESSERTS

### Gluten-Free Christmas Pud

With pouring cream.

### Poached Pear & Ginger Sundae [v]

With longridge farm's vanilla ice cream,  
toasted almonds and dark chocolate sauce

1 COURSE	£14.50
2 COURSES	£17.50
3 COURSES	£20.50

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 available on request