



# *Christmas Celebration*

## Gluten Free Menu

*Creamy leek and potato soup served with bread (v)*

*Chicken liver pâté with fruit chutney and toasted bread*

*Traditional prawn cocktail served with bread and butter*

*Garlic mushroom and herb tart on balsamic dressed leaves (vg)*

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**Carvery - a daily selection of succulent roast meats from the following:**

*Matured British beef, outdoor bred British gammon or succulent British turkey breast*

*All served with stuffing and chipolata sausage*

**Baked cod loin**

*with a lemon and tarragon butter*

**Penne pasta tossed in courgettes, peppers,  
aubergine and red onion in a tomato ragu (vg)**

*All of our main courses are served with a selection of  
seasonal vegetables and crispy roasted potatoes from our carvery*

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**Traditional Christmas pudding**

*with brandy sauce (v)*



# *Christmas Day*

## Gluten Free Menu

**Roasted tomato and basil soup** with cream and toasted bread (v)

**Baked whole king prawns** marinated in a sweet chilli and garlic butter on mixed leaves

**Wild game, pancetta and prune terrine** with fruit chutney and toasted bread

**Baked Camembert** peppered with garlic and rosemary served with toasted bread and chutney (v)

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**Carvery - a daily selection of succulent roast meats from the following:**

Matured British rib of beef, West Country leg of lamb or succulent British turkey breast

All served with stuffing and chipolata sausage

**Baked salmon fillet** with a whole grilled garlic butter king prawn and chive hollandaise

**Spinach, vegetarian cheese and leek tart** with a roasted vegetable and tomato ragu (v)

*All of our main courses are served with a selection of seasonal vegetables and crispy roasted potatoes from our carvery*

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**Traditional Christmas pudding** with brandy sauce (v)

*Follow with a selection of cheeses with grapes, celery, chutney and oatcakes*

*Finish with coffee*