



# *Christmas Celebration*

## Gluten Free Menu

**Curried carrot, ginger and lentil soup**  
with coriander and toasted bread (vg)

**Grilled king prawn crevettes**  
topped with a lemon, roasted pepper and herb butter

**Rabbit, mushroom and pancetta terrine**  
with toasted bread and roast garlic jam

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

**Roasted guinea fowl** on parmesan mash with  
green beans and a honey and mustard sauce

**Grilled swordfish steak** with lemon and caper butter,  
new potatoes and creamed spinach

**Roasted cauliflower, celeriac and leek gratin**  
with vegan cheese, roasted chestnuts and crispy kale (vg)

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

**Baileys cheesecake** with chocolate ice-cream

**Coconut milk panna cotta** with mulled winter fruits (vg)

**Duo of British cheese** with quince jelly, celery and oat biscuits (v)



# *Christmas Day*

## Gluten Free Menu

*Winter minestrone soup with white beans, kale and a parmesan crouton (v)*  
*Hot smoked salmon, fennel, watercress and orange salad served with avocado salsa*  
*Rabbit, mushroom and pancetta terrine with toasted bread and roast garlic jam*  
*Salt and pepper tofu with cucumber salad and sweet chilli sauce (vg)*

*Refreshing Champagne sorbet (vg)*

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

*Roast sirloin of beef with horseradish cream,  
seasonal vegetables, crispy roast potatoes and beef jus*

*Baked cod loin with pan-fried scallops  
on a chorizo, pea and lemon risotto*

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*Traditional Christmas pudding  
with brandy sauce (v)*

*Coconut milk rice pudding  
with roasted rum pineapple (vg)*

*Baileys and chocolate fudge brownie trifle*

*British cheese selection  
with quince jelly, celery and oat biscuits (v)*

*Finish with coffee and fruit cake*