

NO GLUTEN CONTAINING INGREDIENTS FESTIVE MENU

CHOOSE FROM EITHER 2 OR 3 COURSES

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Ingredients Menu.

STARTERS

Winter warmer tomato soup **V**

Tomato soup served with seeded bread & butter. (225 kcal)

Prancer's peppery mushrooms **V**

Pan-fried mushrooms in a creamy peppercorn sauce, served on toasted seeded bread. (349 kcal)

MAINS

Traditional Christmas dinner

Traditional turkey breast, served with pig in blanket, crispy roast potatoes, seasonal winter veg, cranberry sauce and rich gravy. (811 kcal)

Salmon with Ho-Ho-hollandaise **GF**

Grilled salmon fillet with baby new potatoes, green beans, peas and rich hollandaise sauce. (696 kcal)

Sleigh ride steak **GF**

8oz* rump steak loaded with garlic prawns, served on a bed of sizzling peppers and onions with a baked jacket potato and Christmas slaw. (996 kcal)

Christmas nut roast **V N**

Walnut & almond nut roast with shredded root veg, cranberries, apricots and sweet potato. Topped with a sticky cranberry glaze and served with crispy potatoes, seasonal winter veg and rich gravy. (1000 kcal)

PUDDINGS

Festive fruit crumble **V**

A warm, fruity crumble packed with apple and black cherry (419 kcal), served with your choice of vanilla flavour ice cream (97 kcal) or custard. (104 kcal)

FESTIVE MENU AVAILABLE
FROM 12TH NOVEMBER 2024
TO THE 1ST JANUARY 2025*
*EXCLUDES CHRISTMAS DAY

LOOK OUT FOR THESE SYMBOLS

V SUITABLE FOR VEGETARIANS

GF MAY CONTAIN BONES **N** CONTAINS NUTS

123 AGED LONGER FOR A FULLER FLAVOUR AND TENDERNESS