2024

SEASON'S EATINGS

NO-GLUTEN CONTAINING
CHRISTMAS DAY MENU
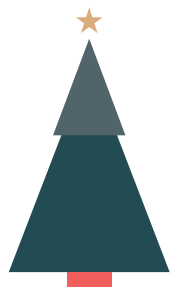
BOOK ONLINE NOW

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 Menu.

3 courses for £57.95
Plus a glass of fizz or soft drink* on arrival

STARTERS

Scallops with Crushed Peas †
Pan-fried scallops on a bed of crushed peas with a charred lemon and parsley oil (278kcal)

Cauliflower & Chestnut Soup (V)
With ciabatta and butter (391kcal)

Venison & Green Peppercorn Terrine
With toasted ciabatta and spiced pear & fig chutney (466kcal)

Camembert Fondant (V)
With an oozing cheese centre served with vine cherry tomatoes, rocket and spiced pear & fig chutney (369kcal)

MAINS

Traditional Turkey Dinner
With an apple, apricot & thyme stuffing crown, pig in blanket, duck fat roast potatoes, Chantenay carrots, broccoli, sprouts and turkey gravy (1489kcal)

Roasted Stuffed Butternut Squash (V)
With wild rice and vegan cheese, topped with seeds, served with roast potatoes, broccoli, sprouts and gravy (1094kcal)

Grilled Seabass & Black Tiger King Prawns †
With Béarnaise sauce, smashed new potatoes, Chantenay carrots, samphire and a charred lemon (887kcal)

DESSERTS

Festive Black Forest Brownie (V) (N)
A warm chocolate brownie topped with hazelnut praline ice cream, sour cherry molasses and flaked chocolate (645kcal)
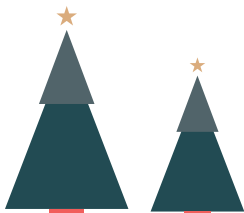
Order at the bar or download our app for all menus, allergens and payment.

Adults need around 2000kcal a day

BELHAVEN BREWERY

GREENE KING