

NGCI Festive Menu

AVAILABLE FROM 12TH NOVEMBER - 3RD JANUARY

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.

£16.99
FOR 2 COURSES

£19.99
FOR 3 COURSES

STARTERS

PRAWN COCKTAIL

King prawns in a seafood sauce on a bed of lettuce, served with brown seeded loaf & butter

(363 kcal)

BUTTERNUT SQUASH, CARROT & GINGER SOUP

Butternut squash, carrot & ginger soup, served with brown seeded loaf and butter (300 kcal)

 **available** (242 kcal)

CHICKEN & BRANDY PÂTÉ

Chicken liver & brandy pâté, served with a festive chutney & brown seeded loaf and butter

(475 kcal)

MAINS

CRANBERRY GLAZED NUT ROAST

Nut roast filled with walnuts, almonds, shredded root vegetables, cranberries, apricots and sweet potato. Topped with a sticky cranberry glaze. Served with new potatoes, seasonal vegetables and vegan napolitana sauce (939 kcal)



FESTIVE HUNTER'S STEAK

8oz* Sirloin steak topped with bacon, cheese and cranberry BBQ sauce. Served with a jacket potato, peas & a grilled tomato (929 kcal)

DESSERTS

BAKEWELL TART

Cherry bakewell tart (414 kcal) served with ice cream (97 kcal) or custard (120 kcal)

  **available with vegan vanilla flavour ice cream** (527 kcal)

ICE CREAM

Three scoops of vanilla flavour ice cream with strawberry flavour sauce (355 kcal)

VEGAN ICE CREAM

Three scoops of vegan vanilla flavour ice cream with strawberry flavour sauce (401 kcal)

ADULTS NEED AROUND 2000 KCAL A DAY