

# NGCI Festive Menu

£13.99  
FOR 2 COURSES

£16.99  
FOR 3 COURSES

AVAILABLE FROM 12<sup>TH</sup> NOVEMBER - 3<sup>RD</sup> 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.

## 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

### FESTIVE HUNTER'S STEAK

8oz\* Sirloin steak topped with bacon, cheese and cranberry BBQ sauce. Served with a jacket potato, peas & a grilled tomato (1047 kcal)

### HAND-CARVED TURKEY

Hand-carved turkey served with mashed potato, seasonal vegetables, a pig in blanket and gravy (550 kcal)

### 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 (861 kcal)

## DESSERTS

### BAKEWELL TART

Cherry bakewell tart (416 kcal) served with ice cream (97 kcal) or custard (120 kcal)

  available with vegan vanilla flavour ice cream (529 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)