

NGCI Christmas Day Menu

£61.99
FOR 3 COURSES

AVAILABLE 25TH DECEMBER

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)

CRANBERRY GLAZED NUT ROAST 🌱 N

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)

GRILLED SALMON 🌱

Grilled salmon fillet with a Chardonnay & chive sauce. Served with new potatoes and seasonal vegetables

(732 kcal)

PEPPERCORN, MUSHROOM & STILTON STEAK

28 day matured and prime cut 8oz* sirloin steak, topped with pan-fried mushrooms, in a peppercorn sauce with crumbled Stilton. Served with a jacket potato, half a grilled tomato and peas (945 kcal)

MAINS

DESSERTS

CHERRY BAKEWELL TART 🌱 N

A sweet shortcrust pastry filled with a rich cherry compote, topped with an almond frangipane sponge and flaked almonds (413 kcal). Served with vanilla flavour ice cream (97 kcal) or custard (120 kcal)

🌱 N available with vegan vanilla
flavour ice cream (525 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)