NGCI Christmas Day Menu 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)

wavailable (242 kcal)

CHICKEN & BRANDY PÂTÉ

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

(475 kca

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

MAINS

GRILLED SALMON

Grilled salmon fillet with a Chardonnay & chive sauce. Served with new potatoes and seasonal vegetables (818 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 (868 kcal)

DESSERTS

CHERRY BAKEWELL TART 10 10

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)

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

ICE CREAM **①**

Three scoops of vanilla flavour ice cream with strawberry flavour sauce

VEGAN ICE CREAM

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