

# NO-GLUTEN CONTAINING INGREDIENTS MENU

4 COURSES FOR 54.99 **BOOKING & PRE-ORDER REQUIRED** 

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.

START WITH SOME FESTIVE FIZZ? Enjoy Prosecco or Champagne from our range of sparkling wines.

# STARTERS

## CROXTON MANOR MATURE CHEDDAR SOUFFLÉ V

Twice-baked soufflé with caramelised red onion chutney and a balsamic drizzle (570 kcal)

## **CAULIFLOWER & CHESTNUT SOUP V**

With toasted seeded bread and butter (383 kcal) Vegan option available VE (325 kcal)

#### SMOKED SCOTTISH SALMON†

On a bed of beetroot, with horseradish mayonnaise (246 kcal)

## **CHICKEN, PANCETTA & CRANBERRY TERRINE**

With toasted seeded bread, butter, caramelised red onion chutney and a balsamic drizzle (404 kcal)

## MAINS

## HAND-CARVED ROAST TURKEY

With roast potatoes, pig in blanket, apricot & thyme sausage meat stuffing crown, braised red cabbage, seasonal vegetables and gravy (1208 kcal)

## CRANBERRY GLAZED NUT ROAST V N

With roast potatoes, seasonal vegetables and gravy (1142 kcal) Vegan option available VE N (1114 kcal)

## FILLET STEAK WITH RED WINE SAUCE

7oz\* fillet with wild garlic and parsley butter. With roast potatoes, braised red cabbage and seasonal vegetables (1196 kcal)

# DESSERTS

## CHOCOLATE FONDANT WITH BAILEYS SAUCE V

With Jersey clotted cream ice cream (752 kcal)

## **CHEESE BOARD V**

Barber's Vintage Cheddar, Stilton and Camembert. With toasted seeded bread, butter, caramelised red onion chutney, celery and grapes (657 kcal)

# TO FINISH

MINI VANILLA CHEESECAKE PETIT FOUR V (161 kcal)

## ADULTS NEED AROUND 2000 KCAL A DAY

Terms and Conditions: **V** Suitable for Vegetarians. **VE** Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. N Dish contains Nuts. †Fish, poultry, and shellfish dishes may contain bones and/or shell. \*All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before ordering. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. 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.