

Gluten Free Christmas Party Lunch Menu

£19.65 per person for two courses
£24.75 per person for two courses
served from Friday 29th November to Tuesday 31st December
excluding Christmas Day and Boxing Day

Starters

Cream of Tomato and Basil Soup
with gluten free bread

Atlantic Prawn Cocktail with Bloody Mary sauce

Main Courses

Roast Turkey Breast
served with roast potatoes and seasonal vegetables

Chicken Breast with a red wine, smokey bacon and mushroom sauce
served with roasted new potatoes and seasonal vegetables

Grilled Cod Loin with a tomato and red pepper coulis
served on a bed of sauté potatoes, green beans and sun blushed tomatoes

Sweet Potato, butternut squash, coconut and spinach curry
served with basmati rice

Desserts

Traditional Christmas Pudding
with brandy sauce

Sticky Toffee Pudding
with butterscotch sauce and vanilla ice cream

Double Chocolate Brownie
with chocolate sauce and vanilla ice cream

Iced Baileys and Espresso Parfait
with chocolate sauce

Mixed English Cheese and Biscuits
with fruit chutney

Gluten Free Christmas Party Dinner Menu

Sunday to Thursday £21.50 per person for two courses £27.00 per person for three courses
Friday and Saturday £22.50 per person for two courses and £28.50 per person for three courses
served from Friday 29th November to Monday 30th December
excluding Christmas Day and Boxing Day

Starters

Cream of Tomato and Basil Soup
with gluten free bread

Atlantic Prawn Cocktail with Bloody Mary sauce

Main Courses

Roast Turkey Breast
served with roast potatoes and seasonal vegetables

Chicken Breast with a red wine, smokey bacon and mushroom sauce
served with roasted new potatoes and seasonal vegetables

Slow Roasted Lamb Shank with a port and redcurrant jus
served with buttered mash potato and seasonal vegetables

Grilled Cod Loin with a tomato and red pepper coulis
served on a bed of sauté potatoes, green beans and sun blushed tomatoes

Sweet Potato, butternut squash, coconut and spinach curry
served with basmati rice

Desserts

Traditional Christmas Pudding
with brandy sauce

Sticky Toffee Pudding
with butterscotch sauce and vanilla ice cream

Double Chocolate Brownie
with chocolate sauce and vanilla ice cream

Iced Baileys and Espresso Parfait
with chocolate sauce

Mixed English Cheese and Biscuits
with fruit chutney

Dairy Free Christmas Party Lunch Menu

£19.65 per person for two courses
£24.75 per person for two courses
served from Friday 29th November to Tuesday 31st December
excluding Christmas Day and Boxing Day

Starters

Atlantic Prawn Cocktail with Bloody Mary sauce

Rustic Bread with olives and hummus

Main Courses

Roast Turkey Breast

served with roast potatoes and seasonal vegetables

Chicken Breast with a red wine, smokey bacon and mushroom sauce

served with roasted new potatoes and seasonal vegetables

Grilled Cod Loin with a tomato and red pepper coulis

served on a bed of sauté potatoes, green beans and sun blushed tomatoes

Nut Roast with a port and cranberry jus

served with roasted new potatoes and seasonal vegetables

Sweet Potato, butternut squash, coconut and spinach curry

served with basmati rice

Desserts

Double Chocolate Brownie

with chocolate sauce and vanilla ice cream

Apple and Sultana Sponge

with vanilla ice cream

Selection of Dairy Free Ice Cream

Dairy Free Christmas Party Dinner Menu

Sunday to Thursday £21.50 per person for two courses £27.00 per person for three courses
Friday and Saturday £22.50 per person for two courses and £28.50 per person for three courses
served from Friday 29th November to Monday 30th December
excluding Christmas Day and Boxing Day

Starters

Atlantic Prawn Cocktail
with Bloody Mary sauce

Rustic Bread with olives and hummus

Main Courses

Roast Turkey Breast
served with roast potatoes and seasonal vegetables

Chicken Breast with a red wine, smokey bacon and mushroom sauce
served with roasted new potatoes and seasonal vegetables

Slow Roasted Lamb Shank with a port and redcurrant jus
served with roast potatoes and seasonal vegetables

Grilled Cod Loin with a tomato and red pepper coulis
served on a bed of sauté potatoes, green beans and sun blushed tomatoes

Nut Roast with a port and cranberry jus
served with roasted new potatoes and seasonal vegetables

Sweet Potato, butternut squash, coconut and spinach curry
served with basmati rice

Desserts

Chocolate Brownie
with chocolate sauce and vanilla ice cream

Apple and Sultana Sponge
with vanilla ice cream

Selection of Dairy Free Ice Cream

Vegan Christmas Party Menu

Lunch

£19.65 per person for two courses

£24.75 per person for three courses

served from Friday 29th November to Tuesday 31st December
excluding Christmas Day and Boxing Day

Evening

Sunday to Thursday £21.50 per person for two courses £27.00 per person for three courses
Friday and Saturday £22.50 per person for two courses and £28.50 per person for three courses
served from Friday 29th November to Monday 30th December
excluding Christmas Day and Boxing Day

Starters

Rustic Bread with olives and hummus

Tomato and Red Onion Salad
with balsamic dressing

Main Courses

Nut Roast with a port and cranberry jus
served with roasted new potatoes and seasonal vegetables

Sweet Potato, butternut squash, coconut and spinach curry
served with basmati rice

Potato Gnocchi with a tomato, red onion and spinach sauce
topped with vegan cheese

Desserts

Chocolate Brownie
with chocolate sauce and vanilla ice cream

Apple and Sultana Sponge
with vanilla ice cream

Selection of Vegan ice cream