



Christmas Day Gluten Free Menu

Henry's IPA Welsh rarebit (v)

*Celeriac soup
with truffle oil and warm bread (vg)*

*Bibury smoked trout fillet,
horseradish potato salad, pickled saffron fennel and dill*

Roast British turkey with pigs in blankets, cranberry & orange sauce and gravy

*Roast loin of West End Farm pork,
creamed savoy cabbage & bacon, apple & cider brandy sauce and crackling*

*Confit mulled-spiced duck leg
with beetroot, apple & kale salad, charred tenderstem broccoli and mojo verde sauce*

Pan fried sea bass with roasted cauliflower, chorizo and gremolata

All mains come with crispy roast potatoes and a selection of seasonal vegetables - served family style

*Traditional Christmas pudding with brandy sauce and blood orange sorbet (v)
Make this vegan by swapping brandy sauce to vanilla soya custard (vg)*

Toffee & pecan roulade with quince sorbet (v)

Dark chocolate delice, popcorn, salted caramel ice cream (v)

British cheeses with spiced plum chutney, celery and oat biscuits (v)

Finish with Coffee

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

