



# Christmas Day Gluten Free Menu

*Henry's IPA Welsh rarebit (v)*

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*Maple roasted butternut squash soup  
with parmesan, toasted pumpkin seeds and warm bread (v)  
Vegan cheese alternative available (vg)*

*Baked mini Camembert, apple & cider brandy chutney, toasted malt bread (v)*

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

*Creedy Carver duck breast with caramelised chicory, cavolo nero and candied walnuts*

*Roasted haunch of Wiltshire venison  
with juniper & bacon hispi cabbage, peppercorn red wine sauce and parsnip crisps*

*Roasted cauliflower steak  
with gremolata, houmous, dressed chickpeas and winter leaves (vg)*

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

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*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)*

*Vanilla crème brûlée with chocolate orange ice cream (v)*

*Duo of 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.

