

Gluten Free Festive Menu

£38 for 3 courses

This menu is only available to groups who have reserved & pre-ordered.
A non-refundable deposit of £10 per head is required on booking.

Starters

Celeriac soup, hazelnuts (ve)

Blackcurrant & gin cured salmon, dill crema

Smoked duck, charred orange & fennel salad

Maple baked beets, whipped feta, honey truffle dressing (v)

All served with gluten free toast

Mains

Roast suffolk turkey, chestnut & apricot stuffing, gravy

Porcini & wild mushroom wellington, parsley sauce (ve)

Blade of beef, red wine jus

Fillet of hake, champagne truffle sauce, samphire

All served with festive trimmings for the table to share:

roast potatoes, honey thyme roasted parsnips, sauteed savoy & cavolo nero, sprouts, carrot & swede mash

Desserts

Christmas pudding, brandy sauce, vanilla ice cream (v)

Raspberry & pistachio parfait (v)

Chocolate delice, dulce de leche, espresso coffee bean ice cream (v)

Keens cheddar, baron bigod, suffolk blue, stokes fig chutney, crackers (v)

v (vegetarian) ve (vegan)

Please note clearly on your pre-order if you are coeliac or have a gluten allergy so we can communicate with the kitchen team.

Our kitchens are not gluten free but the team will work really hard at keeping your dishes away from gluten.

Our kitchen has a separate gluten free fryer so your gluten free ingredients won't be cooked in the same oil as gluten containing foods.

A discretionary 10% service charge will be added to your bill

Payment is by card & contactless only.