GLUTEN FREE CHRISTMAS LUNCH MENU

Available 12pm - 4pm | Two course £29.00 | Three course £34.00 per person

STARTER

Sweet Potato Soup (V)
Chilli & coriander cream

Hummus & Chargrilled Gluten Free Bread (V)
Tomato, red onion, cucumber, chilli honey salsa, crispy chickpeas

Honey & Chilli Crispy Chicken Wings
Spring onions, sesame seeds

Crispy Calamari
Sweet chilli, caper & parsley dressing

MAIN COURSE

Roast Turkey
All the trimmings

Crisp Pork Belly
Creamed mash potato, buttered green beans apple compote, red wine jus

6oz Chargrilled Rump Steak
Chunky chips, roast tomato, mushroom, peppercorn sauce

Pan Seared Seabass Fillets
Sautéed new potatoes, chilli & garlic tenderstem broccoli, white bean purée

DESSERT

Amaretto Cheesecake
Cherry compote, white chocolate shavings

Selection Of Cheshire Farm Ice Cream

Chocolate Brownie
Chocolate & salted caramel sauce honeycomb ice cream

Selection Of Artisan Cheeses
Red onion marmalade, grapes, GF crackers

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. Allergen information is available on request. A discretionary 10% service charge will be added to all tables. Every penny goes directly to our staff.

CHRISTMAS SIDES

Shredded sprouts & crispy bacon £4.95

Honey roast baby parsnips £4.95

Garlic, herb and maldon salt roast potatoes £4.95

Creamed mashed potato £4.50

Homemade chips *£4.50*

DESSERT COCKTAILS

Dubai Chocolate Martini *£10.50*
Baileys, white chocolate liqueur, mozart, milk, pistachio

Merry Berry Caipirinhia *£10.00*
Cachaça, peach schnappes, lime, blackberry, agave

Lemon Posset Sour *£10.50*
Licor 43, chocolate liqueur, limoncello, lemon, egg whites, raspberry liqueur