

# *festive fayre*

## **NON-GLUTEN OPTIONS**

### *starters*

#### **BROCCOLI SOUP (V)**

TOASTED SEEDS, OLIVE OIL, NON-GLUTEN BREAD

#### **SEVERN & WYE SMOKED SALMON**

LILLIPUT CAPERS, RED ONION, CHIVES, LEMON, BLACK PEPPER

#### **TWICE BAKED DOUBLE GLOUCESTER SOUFFLE**

SUNBLUSHED TOMATO CHUTNEY, WATERCRESS, HERB OIL

#### **HOG ROAST & APPLE PATE**

TRACKLEMENTS ONION MARMALADE, NON-GLUTEN TOAST & BUTTER

### *mains*

ALL SERVED WITH SEASONAL VEGETABLES & ROAST PARSNIPS

#### **ROAST TURKEY**

ROAST POTATOES, ROAST GRAVY

#### **SLOW-COOKED FLAT IRON BEEF**

BUTTERED MASH, SILVERSKIN ONIONS, THYME,  
MUSHROOMS, RED WINE GRAVY

#### **CONFIT DUCK LEG**

DAUPHINOISE POTATOES, REDCURRANT & ORANGE SAUCE

#### **BAKED SALMON**

BUTTERED NEW POTATOES, HOLLANDAISE SAUCE

### *puddings*

**PLEASE ASK OUR TEAM FOR NON-GLUTEN DESSERT OPTIONS  
FROM OUR MAIN MENU**

