



Gluten Free^{*} Christmas Day Menu

Starters

Chicken, Duck and Red Onion Marmalade Terrine with spiced plum chutney and toasted gluten free bread

Sweet Potato & Pumpkin Soup (V) with lemon and garlic toast

Rosemary Baked Camembert (V) with pig-in-blanket dippers, baked gluten free bread and red onion chutney

Lobster, Crab & King Prawn Cocktail with Bloody Mary dressing

Mains

All served with roasted black pepper brussel sprouts, orange & thyme glazed carrots and honey roasted parsnips at your table

Roast Norfolk Turkey stuffed with Blackgate sausage meat, sage & chestnut stuffing, served with roast potatoes, pigs in blankets and white wine and thyme gravy

Roast Sirloin of Beef served pink with roasted onion gravy

Pan Roasted Lamb Rump with winter root vegetable dauphinoise, roasted garlic puree and a red wine and port reduction, finished with vegetable crisps

Pan-fried Hake with crab & chive mash, samphire and bisque sauce

Desserts

Traditional Christmas Pudding served with brandy cream

Baileys Crème Brûlée with handmade truffles

Indulgent Chocolate Fondant Brownie with raspberry sorbet

^{*}The dishes on this menu are made without gluten containing products.

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Menu descriptions do not include all ingredients. If you have any dietary requirements, please ensure you order with a member of our management team.