

FESTIVE FAYRE MENU

NO-GLUTEN **NG** CONTAINING

2 COURSES £23.99 | 3 COURSES £26.99

ENJOY A FESTIVE DRINK TO START

RASPBERRY PROSECCO SPRITZ

Prosecco served with Fever-Tree Raspberry and Orange Blossom Soda garnished with fresh raspberries and mint.

MULLED WINE

A traditional winter favourite with all of the flavours of Christmas in one glass.

Please ask a member of staff for prices.

DEPOSIT
REQUIRED FOR
BOOKINGS OF
8 OR MORE

STARTERS

PRAWN & AVOCADO COCKTAIL ⁺

King prawns and smashed avocado with tomato and baby gem lettuce, served with no-gluten containing bread.

BUTTERNUT SQUASH, CARROT & GINGER SOUP ^{VE}

Served with no-gluten containing bread.

OAK SMOKED CHICKEN LIVER PATE

Served with no-gluten containing bread and butter, caramelised red onion chutney and rocket.

DESSERTS

CHEESECAKE WITH BLACK CHERRY COMPOTE ^V

Served with clotted cream ice cream.

CHEESE SELECTION ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney. Served with no-gluten containing bread and butter.

MAINS

90z RIB EYE STEAK

Seasoned and cooked to your liking, served with roast potatoes, carrots, honey-roasted parsnips and Brussels sprouts.

With a sauce of your choice -
Peppercorn & Brandy or
Beef Dripping & Merlot gravy.

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SEABASS RISOTTO ⁺

Grilled seabass fillets on top of a pea, courgette and mint risotto, topped with rocket.

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BRIE & CRANBERRY FESTIVE BURGER

Croxton Manor Brie® & Cranberry topped beef burger without the bun, Served with a large dressed salad.

★

FESTIVE BEYOND BURGER ^{VE}

Beyond Meat® burger, Violife® slice and cranberry sauce without the bun. Served with a large dressed salad.

Terms & Conditions: Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. ⁺ Suitable for Vegetarians. ^{VE} Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. ^N Dish contains Nuts. ^F Fish, poultry and shellfish dishes may contain bones and/or shell. * All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No Gluten Containing Menu.