

GLUTEN FREE Christmas Day Menu

4 courses for £82.95

STARTERS

PAN-SEARED SCALLOPS & KING PRAWNS*

Grilled aparagus, lemon butter sauce, topped with root vegetable crisps

CARROT & GOLDEN BEETROOT SOUP V

Vegetable crisps, balsamic glaze and toasted bread

BAKED CHEDDAR MUSHROOMS V

Creamy Cheddar cheese & spinach sauce, with toasted bread

SMOKED CHICKEN WINGS

Glazed with chilli and cranberry, served with a cucumber & blue cheese dip

THE STEAK EXPERIENCE *by the Masters of Steak*

30 DAY AGED PRIME STEAK

Topped with marinated wild mushrooms in truffle oil

FILLET 8OZ | RIBEYE 12OZ

Served with parsley butter, mashed potato or crushed baby potatoes, balsamic beef tomato and a slice of our famous onion loaf. Then it's down to you to be the master of your steak and choose your steak sauce and wedge dressing

Choose your steak sauce

- Beef Dripping Sauce
- Porcini Mushroom & Black Garlic
- Rich Bordelaise*
- Three Peppercorn*
- Classic Béarnaise*

Choose your wedge dressing

- Bacon & Honey Mustard
- Long Clawson Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano

MAINS

HAND-CARVED TURKEY*

Hand-carved turkey breast with lemon & thyme stuffing wrapped in bacon, smoked beef dripping roast potatoes, carrots, Brussels sprouts and green beans. Served with red cabbage and a rich gravy

MEDITERRANEAN-STYLE VEGETABLE RISOTTO VE

Butternut squash, tenderstem broccoli, spinach and ratatouille, topped with onion loaf crumb and root vegetable crisps

GRILLED SEABASS & KING PRAWNS*

With samphire, asparagus, baby spinach, dauphinoise potato and a white wine, Prosecco & seafood sauce

SIDES

ENJOY ANY OF THE 3 SIDES
BELOW FOR £10

- Smoked Beef Dripping Roast Potatoes 3.50
- Spiced Red Cabbage & Apple VE 3.50
- Garlic Button Mushrooms V 3.50
- Garlic Sautéed Greens V 4.50
- Onion Loaf VE 3.95

DESSERTS

RASPBERRY, COCONUT & VANILLA PANNA COTTA VE

Topped with a sweet raspberry compote

Recipe specially created by Jacek Fajkowski from Miller & Carter Gloucester

STICKY TOFFEE PUDDING V

Rich salted butterscotch sauce and vanilla bean ice cream

LUXURY CHEESE BOARD V

A selection of smoked Cheddar, Red Leicester, Carré d'Aurillac and Pavé d'Affinois, served with toasted bread, red onion marmalade, celery and grapes

COFFEE & LUXURY CHOCOLATE V Your choice of filter coffee or tea served with luxury chocolate

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). * Please be aware that this dish contains Wheat & Barley - containing gluten at a level of no more than 20 ppm.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

* = this dish contains alcohol. Weights stated are approximate uncooked weights.