

# GF CHRISTMAS DINING

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*Available 22nd November - 24th December*

**Two courses (starter and main) available Midday to 5pm**

**Three courses available Midday to 10pm**

## To Start

**GF Pigs in blankets** mulled cider glaze 547kcal

**GF Spiced sweet potato** pomegranate salsa, pink pickled cabbage, toasted sesame seeds, lemon & garlic tahini dressing vg 496kcal

**GF Fried halloumi** hot honey, Aleppo chilli, parsley v 446kcal

## The Main Event

**GF Slow-roasted pork belly** dauphinoise potatoes, spiced orange & cranberry red cabbage, red wine gravy, crackling 961kcal

**GF Pan fried salmon fillet** prosecco cream sauce, twice roasted new potatoes, tenderstem broccoli, lemon oil garnish 739kcal

## Round Things Off Properly

**GF Luscious lemon posset** fresh raspberries, white chocolate v 410kcal

**GF Vegan baked cheesecake** raspberries, raspberry purée vg 448kcal

**GF Cheese plate** Snowdonia Black Bomber, Brie, Blue Stilton, oatcakes, hot honey, grapes, plum & apple chutney v 591kcal

# VEGAN CHRISTMAS DINING

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*Available 22nd November - 24th December*

## To Start

**Vegan Spiced sweet potato** pomegranate salsa, pink pickled cabbage, toasted sesame seeds, lemon & garlic tahini dressing gf 496kcal

## The Main Event

**Vegan Carrot & beetroot tarte tatin** glazed with rich ruby port & thyme, twice roasted new potatoes, tenderstem broccoli, toasted sesame seeds, red wine gravy vg 480kcal

## Round Things Off Properly

**Vegan Baked cheesecake** raspberries, raspberry purée gf 448kcal

*Menus subject to small seasonal changes*



07/23WEB

Please speak to a team member before you order if you have any allergies or intolerances.

**We cannot guarantee that any of our dishes are 100% allergen free.**

Please scan QR code for our full allergen statement and dish information.

All kcals are per serving (adults need around 2000kcal a day)

v vegetarian | vg vegan | gf gluten free | kcal kilocalories

