



# Festive Fayre

made with non-gluten  
containing ingredients

## Starters

- Spiced Sweet Potato Soup (V)** served with Genius® roll
- Chicken Liver & Scotch Whiskey Paté** served with apple & plum chutney and a gluten-free roll
- Roasted Portobello Mushrooms (V)** topped with creamy peppercorn sauce and crumbled Leicestershire Stilton, served on garlic bread
- Bloody Mary Prawn Cocktail** Crispy gem lettuce with king prawns in a piquant Bloody Mary sauce, served with a gluten-free roll
- Garlic & Thyme Baked Camembert (V)** served with apple & plum chutney and a gluten-free roll

## Mains

- Roast Turkey**  
Hand carved turkey served with pigs-in-blankets
- Chicken Forestiere**  
Bone-in chicken supreme smothered in a rich red wine, thyme & mushroom sauce
- Slow-cooked Beef Short Rib +£4**  
Braised in our signature red wine gravy
- Mushroom Bourguignon Pie (V)**  
Sautéed mushrooms with silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry with a rosemary topping

*All served with buttery mash and braised red cabbage, and a selection of home-cooked trimmings to your table including Sage & onion roasted potatoes, Honey roasted carrots & parsnips, Black pepper glazed Brussel sprouts and our Signature red wine gravy.*

- Break with tradition! Camembert Burger**  
Our 6oz prime beef burger loaded with oozing camembert, served in a brioche bun with fries and rustic slaw

## Desserts

- Traditional Christmas Pudding** served with vanilla ice-cream
- Trillionaire Tart** A chocolate pastry case with rich toffee sauce, topped with indulgent chocolate ganache

*This is a preview menu. All details are subject to change.*