

Gluten Free - Three Course Menu Options 2016

Menu 1

Roast Tomato and Basil Soup served with or without roll & butter
Classic Prawn Cocktail on a bed of Iceberg lettuce, with roll & butter
Succulent Chicken Breast in a Chasseur Sauce with New Potatoes & seasonal vegetables
Winter Vegetable Medley & Garden Herbs in a Mature Cheddar Sauce en Crouete served as above or without
Pastry for Gluten Free option
Fresh Fruit Skewers served with Chocolate Sauce and Chantilly Cream

£22.60

Menu 2

Country Style Vegetable Soup
Skewered Chicken with Sweet Chilli Dipping Sauce
Pork Loin in Apple Cider Sauce, with New Potatoes & Seasonal Vegetables
Fan of Melon with Mango Coulis Glaze, served with Chantilly Cream

£22.40

Menu 3

Tomato and Roasted Pepper Soup served with GF Roll & Butter
Supreme of Chicken in Rich Wine & Mushroom Sauce, with Roast Potatoes & vegetables
Fresh Fruit Platter with Raspberry Coulis Glaze, served with Chantilly Cream

£23.20

Menu 4

Carrot & Coriander Soup
Mozzarella, Tomato, Basil on a bed of Pesto Drizzled Rocket
Roast Chicken with lemon and Herbs, served with herb Mash & Seasonal Vegetables
Succulent Nut Roast, served as above
Tri-Melon Fan with Strawberry Glaze, served with Chantilly Cream or Raspberry Coulis

£20.80



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Menu 5

Lemon & Coriander Hummus, served with Roll and butter
Potato Skins filled with Mature Cheddar & Bacon
Beef Stroganoff, served with Fragrant Rice & Accompanied by Seasonal Vegetables
Wild Mushroom Stroganoff, served with Fragrant Rice & Seasonal Vegetables
Red Wine Poached Pear, with Cinnamon Crumb & Vanilla Cream or Coulis (Optional)

£23.00

Menu 6

Tomato & Oregano Soup, served with roll and butter
Sticky Chicken Wings in Barbeque Sauce, Garnished with Mixed leaf Salad
Braised beef in Red wine jus, served with New Potatoes & Accompanied by Seasonal Vegetables
Vegetable Kleftico, served as above
Fresh Fruit Skewers served with Mango Coulis Glaze & Chantilly Cream (optional)

£23.40

Menu 7 & 8 not available as a Gluten - Free Menu.



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Menu 9

Mediterranean Mixed Sharing Platter, (Marinated Olives, Chicken and Chorizo, Feta & Tomato Salad, Sautéed Prawns with Garlic & Herbs)

Spanish Chicken with Olives & Onions in a herb infused Tomato sauce, Served with sautéed Potatoes & Honey Roast Vegetables

Chocolate Almond Tart, served with Chantilly Cream & Garnished with Fresh Berries
White Wine Poached Pear with Cinnamon Crumb, & vanilla Cream or Butterscotch Sauce

£25.60

Menu 10

Skewered Chicken in Sweet Chilli Sauce

Sweet potato Chowder

Cajun Slow Roast Pork, with herb Mash & accompanied by Seasonal Vegetables

Vegetable Jambalaya, served as above

Gluten Free Alabama Fudge Cake

Gluten Free , Seasonal Fruit Crumble, served with cream

£26.50

Menu 11

Smoked Mackerel Pate, served with roll & butter

Country style Leek & Potato Soup, served with roll and butter

Honey Roast Gammon with Cider Gravy, with Roast Potatoes & Seasonal Vegetables

Chocolate Cherry Mess

Fresh Fruit Skewers with a Strawberry Glaze, served with Chantilly Cream

£25.00

Menu 12 - Indian Menu

Classic Chicken Tikka Masala, with Coriander Rice, & Bombay Roast Vegetables

Fragrant Vegetable Jalfrezi, served as above

Fresh & Light Sorbet Trio

£24.20



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Menu 13

Cream of Parsnip Soup with GF roll & butter
Lamb Shank in Rosemary & Red wine Jus with New potatoes & seasonal veg
Sweet Potato Topped Vegetable medley , with Tomato & herb Sauce & Corn on the Cob
Red Wine Poached Pear, with Cinnamon Crumb, & Vanilla Cream or Chocolate Sauce

£26.20

Menu 14

Barbeque Pork & Mozzarella Potato Skins
Sweetcorn Chowder, Both served with Roll & Butter
Cajun Chicken, slow cooked in a Spicy rich sauce, with sauté pots, cob corn and green beans
Cajun Style Vegan Roast, slow cooked in a Spicy rich sauce, served as above

Tri- Melon Fan with Raspberry Coulis Glaze, served with Chantilly Cream(Optional)

£24.60

Menu 15

Potato Skins filled with Chilli Beef, topped with Soured Cream and Chives
Garlic Mushrooms, Both served with Roll & Butter
Smoked Bacon Stuffed Chicken Breast with White wine & cream Sauce, with New Potatoes & vegetables
Melon & Strawberry Skewers with Mango Coulis Glaze, with Chocolate Sauce

£21.40

Menu 16

Seafood Cocktail, served with Iceberg Lettuce & Tomatoes
Butternut Squash Soup, Both served with Roll & Butter
Beef Stifado -Slow cooked tender beef in Shallot & Red Wine Sauce, served with fragrant rice & veg
Wild Mushroom Stifado, Wild Mushrooms & Vegetables served in a rich red wine sauce. Served as above
Cherry & Almond Chocolate truffles served with Yoghurt Dressing

£24.60



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Menu 17

Glazed Pork strips in Honey Mustard Sauce, served on a bed of rocket
Lemon & Coriander Hummus, served with roll and butter
Chefs Own Chicken & Smoked Ham (En Croute), with roast potatoes & seasonal Vegetables.
Available without Pastry for Gluten Free Option
Baked Apple with Cinnamon & Sultana Core, served with Chantilly Cream

£22.60

Menu 18

Honey & Mustard Chicken Goujons, served on a bed of Iceberg lettuce
Spiced 5 Bean Soup, served with roll & butter
Slow cooked beef in Rich Ale & Onion Sauce, topped with Fondant Potato, served with Seasonal veg
Vegetable Medley & Herbs in a Cheddar Sauce, (en croute), served as above - Available without Pastry for
Gluten Free Option
Chocolate, Orange & Cointreau Fruit Cups, served with Chantilly Cream

£23.40

Menu 19

Mushrooms in White wine & cream sauce, garnished with Crispy Bacon
Fan of melon, served with or without Roll & Butter
Slow Cooked, sticky Barbeque Pork, served with New Potatoes & Accompanied by Seasonal Vegetables
Succulent Nut Roast, served as above
Date & Walnut Chocolate Truffles, served with Chantilly Cream or Chocolate Sauce
Exotic Fruit Skewers with Raspberry Coulis Glaze, with or without Chantilly cream

£24.00

Menu 20

Sautéed Prawns in Cream & Blue Cheese Sauce
Pea & Mint Soup, served with roll & butter
Succulent Beer Braised Beef, with a Light, Herbed Dumpling Crust (Optional), served with Seasonal Vegetables and Creamy Herb Mash
Halloumi /Veg Stack in a Tomato & Basil Sauce, Served as above
Orange & Almond Cake,
Tri-Melon Fan with a Strawberry Glaze.

£24.80



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Menu 21 - Oriental Menu

Oriental Sharing Platter - Vegetable Spring Rolls with Sweet Chilli Dip, Glazed sticky Pork strips in Honey & lemon sauce, Sesame Prawn Toast, Prawn Crackers, Sweet & Sour Slaw, Stir Fried Vegetable dish
Sweet & Sour Chicken with Egg Fried Rice, and shredded Vegetables
Aromatic Duck in Hoisin Sauce, with shredded vegetables and egg fried rice
Vegetable Chow Mein, served with Fried Rice
Fruit Glory, selection of Fruit, with Chocolate and Raspberry Sauce

£35.40

Menu 22 - Christmas Menu

Carrot & Coriander Soup served with or without Roll & Butter
Traditional Roast turkey or Honey Roast Gammon as Gluten Free meal
(Without Stuffing & pig in blanket)
Date & Cherry Chocolate Truffles, served with Chocolate & Raspberry Glaze,
with or without Brandy Chantilly Cream

£27.20

