

CHRISTMAS FAYRE 2018

NON-GLUTEN OPTIONS

TO START

All of our starters are served with non-gluten bread and butter

ROAST TOMATO & RED PEPPER SOUP (V)

PRAWN COCKTAIL

on a bed of mixed leaves and Marie Rose sauce

CHICKEN LIVER & PORK PÂTÉ

onion marmalade

THE MAIN EVENT

All served with seasonal vegetables and honey roast parsnips

ROAST TURKEY

roast potatoes and roast gravy

LENTIL & VEGETABLE BAKE (V)

with goat's cheese mash, Cheddar cheese and slow-roast tomatoes

SLOW-BRAISED BEEF IN RED WINE

with mash potato, button onions and red wine gravy

BAKED SEABASS FILLETS

with crushed herb potatoes

JUST DESSERTS

DAIRY ICE CREAM (V)

vanilla, chocolate or strawberry

BUFFET

FINGER SANDWICHES

all served on non-gluten bread

turkey and cranberry, cream cheese and cucumber (v), egg and watercress (v)

MIXED NUTS (V)

HUMMUS & TOAST (V)

sage and onion hummus with toasted seeded non-gluten bread

CHICKEN LIVER PÂTÉ TOAST

Tracklements onion marmalade, non-gluten toast

SMOKED SALMON PÂTÉ TOAST

cream cheese and chives, black pepper, non-gluten toast

ROAST POTATOES (V)

sea salt, gravy

ROOT VEGETABLE CRISPS (V)

SWEET TREATS

chocolate brownies (v)