



Gluten Free Festive Dining

- Midweek 2 courses £16.95 3 courses £20.95 •
- Friday/Saturday 2 courses £20 • 3 courses £25 •

· STARTERS ·

ROAST FIGS

Blue cheese, herb salad

KING SCALLOPS (£3 SUPP)

Curried parsnip purée, parsnip crisps, pomegranate seeds

· MAINS ·

COQ AU VIN

Confit chicken leg, buttermilk mashed potato, baby onions, mushrooms, carrots, red wine gravy

BUTTERNUT SQUASH RISOTTO

Chestnut beurre noisette, rocket and parmesan

LAMB TAGINE

Spiced giant cous cous, toasted almonds

· DESSERTS ·

STEAMED SPONGE PUDDING

Pineapple syrup, coconut, vanilla ice cream